



# A taste of *Rdiamuls<sup>®</sup>* chocolate & compound coating

**RADIAMULS**  
TRADEMARK OF OLEON

Chocolate and compound coating are produced from cocoa beans. The seeds of the cocoa tree have an intense bitter taste and undergo a fermentation to develop its characteristic flavor. Although manufactured in a very similar way, the fat source of chocolate and compound coating is different. Cocoa butter is the main fat component in chocolate, while vegetable fats are used in compound coating. This to reduce the price, obtain new flavors and enhance the physicochemical properties.

## OUR SOLUTIONS

### FLOW PROPERTIES

Reduction of the yield value

**Rdiamuls Poly 2251K**  
**Rdiamuls Poly 2253K**

### EMULSIFIER FUNCTIONALITY

Emulsifiers influence and improve the quality of chocolate and chocolate compounds and facilitate the handling. Polyglycerol polyricinoleate enhances the **flow properties** of chocolate, which is very important in enrobing applications. This emulsifier allows the release of trapped air and makes it possible to apply a thinner coating. It improves the overall efficiency of the chocolate coating process providing easier handling and cost reduction.

### FAT BLOOM

Reduction of fat bloom

**Rdiamuls Sorb 2346K**

The appearance of **fat bloom** remains a challenge in the chocolate industry. Due to improper processing conditions, use of incompatible fats or improper storage conditions, initial gloss disappears and the surface obtains a dull white aspect.



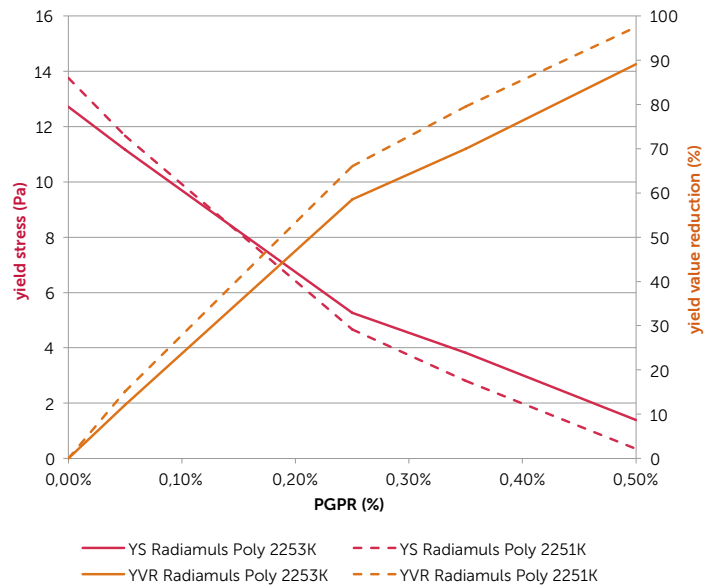
## — RECIPE —

Cocoa mass	42%
Cocoa butter	12%
Sugar	45,4%
Lecithin	0,5%
Vanillin	0,1%

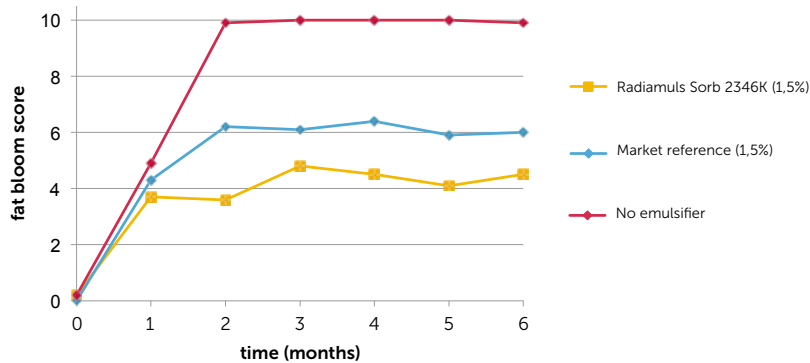
Dark chocolate composition  
Total fat content 34%



## Rheology Evaluation



## Fat Bloom Evaluation



Fat bloom score observed at repeating storage cycles of 8 hours at 30°C followed by 16 hours at 23°C. The fat bloom score is based on the evaluation of three parameters: percentage of surface without gloss, reduction of gloss intensity versus reference and percentage of bloomed surface.

## — RECIPE —

Cocoa powder	17%
Cocoa butter substitute	36%
Sugar	35,9%
Skimmed milk powder	10,5%
Lecithin	0,5%
Vanillin	0,1%

Milk compound coating composition



## PACKAGING

## SHELF LIFE

	PACKAGING	SHELF LIFE
<b>Radiamuls Sorb 2346K</b> sorbitan tristearate (STS)	25kg bag	24 months
<b>Radiamuls Poly 2251K</b> polyglycerol polyricinoleate (PGPR)	24kg jerrycan 190kg drum 900kg IBC	24 months
<b>Radiamuls Poly 2253K</b> polyglycerol polyricinoleate (PGPR)	24kg jerrycan 190kg drum 900kg IBC	24 months

**oleon**  
a natural chemistry

Oleon NV

Assenedestraat 2 | 9940 Ertvelde | Belgium T +32 (0)9 341 10 11 | E info@oleon.com

NUTRITION