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SWEET'N'NEAT® 3000 DRY HONEY FLAKES MILK CHOCOLATE & HONEY CRUNCHY CANDY BAR

Technical Application Bulletin

The addition of ADM's real honey flakes gives a honey flavor profile as well as a unique crunchy texture to milk chocolate.

FORMULA:

Ingredients	Grams	Percent
Milk chocolate	87.0	87.0
Sweet'n'Neat® 3000 Dry Honey Flake	<u>13.0</u>	<u>13.0</u>
Total	100.0 grams	100.0%

PROCEDURE:

- 1. Obtain milk chocolate in blocks, and cut into 1 to 2 pound chunks.
- 2. Melt 1 to 2 lb. of milk chocolate in a double boiler at 110° to 115° F. (Temperature range is critical)
- 3. Pour about 90% of the melted chocolate onto a clean dry counter top or marble slab.
- 4. Room conditions should be about 60° to 70° F. with low humidity
- 5. Set aside the remaining 10% of the melted chocolate, holding at 110° to 115° F
- 6. Working with scrapers, move chocolate around to cool to 80° F.
- 7. Transfer cooled chocolate into a bowl. Add enough of remaining chocolate held at 110° to 115° F. to raise total batch temperature to 83° to 85° F. (Temperature range is critical)
- 8. Add Sweet'n'Neat® 3000 Dry Honey Flake by gentle hand mixing.
- 9. Mold quickly and allow to harden at 50° to 60° F. for 3 to 4 hours.
- 10. Unmold and wrap.
- 11. Store at temperatures below 75° F.

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