

Project presentation:

Measuring & controlling temper quality of chocolate



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FORSKNING, TEKNOLOGI & VÆKST I DANMARK

Why?





What?

3 TAGs (POP, POS, SOS)

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6 Crystal forms

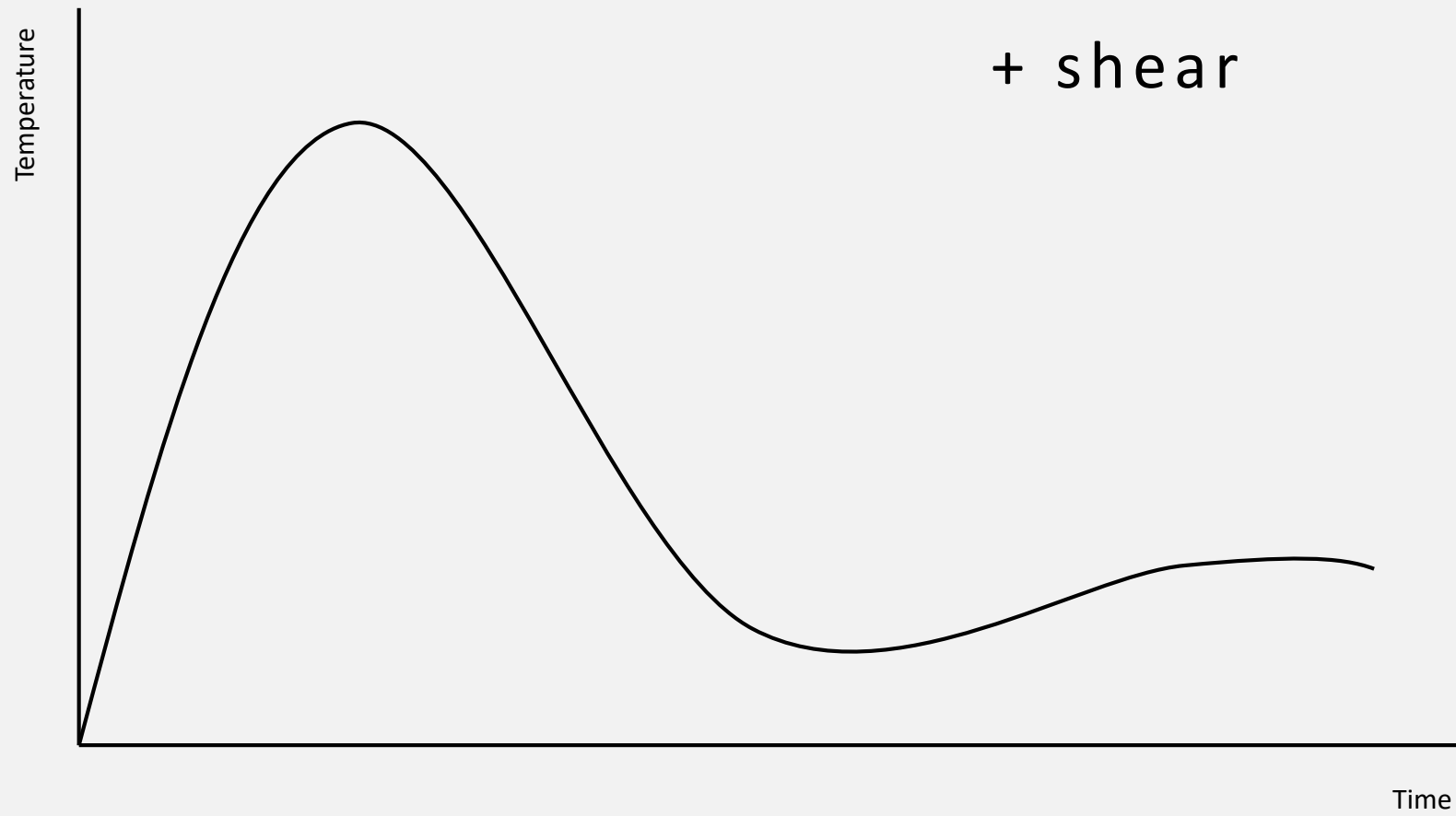
I II III IV V VI

3 TAGs (POP, POS, SOS)

6 Crystal forms

I II III IV V VI





Control of temper

What is happening now?

Control of temper

What is happening now?

Yes.....and No

Control of temper

What is happening now?

Yes.....and No

Unreliable methods

Control of temper

What is happening now?

Yes.....and No

Unreliable methods

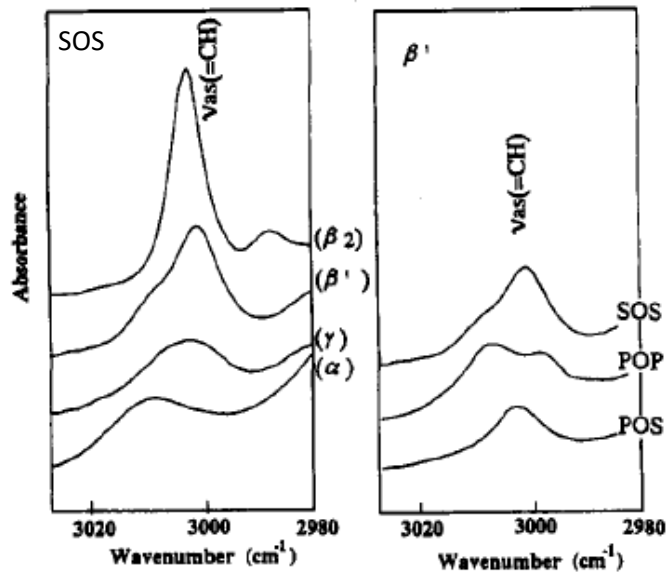
Experience oriented

Current focus

FT-IR:

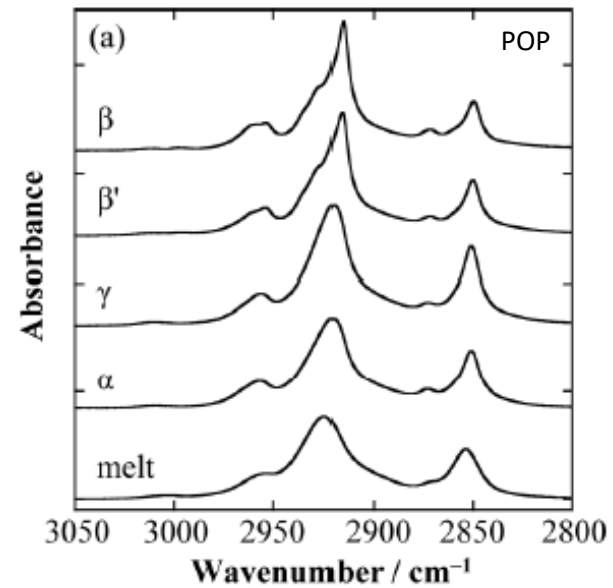
Identification & Quantification

Olefinic conformation



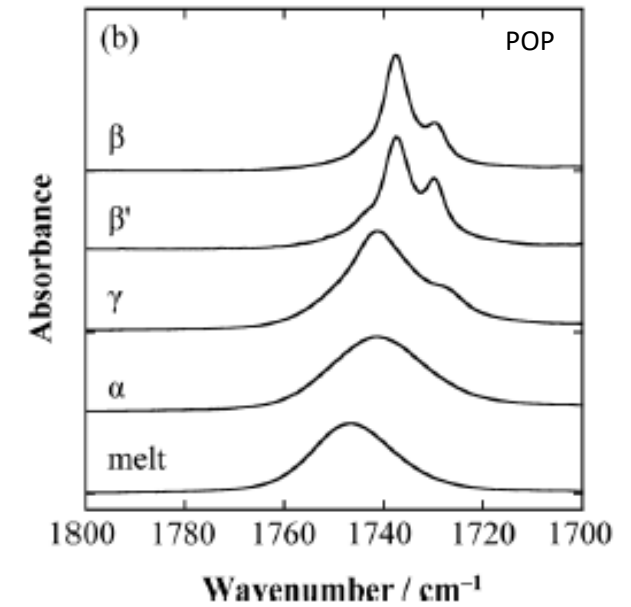
Yano, J. et al. (1993)

Methyl end packing



Yui, H. et al. (2017)

Acyl chain packing



Yui, H. et al. (2017)

Current focus

FT-IR:

Identification & Quantification

Challenge:

Chocolate is a mix of TAGs