

Making Artisan Chocolate the CHOCO EASY® Way



Who Should Attend?

Anyone who is interested in learning how to make artisan chocolate “from bean to bar” using the latest advances in grinding, refining and conching technologies will benefit by attending this course.

Seminar Dates:

July 28-29, 2011

Professional Instructional Staff:

Harry Way – Technical Director

Fee: \$625

Multiple-Employee Discount:
If 2 or more take part from one company: \$550/pp
CHOCO EASY® Purchase Discount
(maximum one per company):
50% of course fee applied to purchase of CHOCO EASY® 50; 100% of course fee applied to purchase of CHOCO EASY® 300.

Seminar Fee Does Not Include:

- Transportation
- Accommodation

Outline

The goal of this seminar is to provide participants with a solid knowledge of the chocolate-making process “from bean to bar”.

Starting with and understanding the factors that affect the taste of the final chocolate, participants will gain a theoretical understanding as well as practical instruction in grinding, refining and conching chocolate using a NETZSCH CHOCO EASY® 50.

From the raw materials, cacao beans, cacao mass, cocoa butter, sugar and milk powder, participants will make 50 kg batches of dark and milk chocolate during the course of this seminar.

Seminar participants will also be given a solid grounding in the costs of making chocolate, where to purchase supplies, and the fundamentals of designing an artisan chocolate-making facility with a CHOCO EASY®.

Seminar Information at a Glance

Location:

Chef Rubber, Las Vegas, Nevada

Maximum Attendance: 12

Includes:

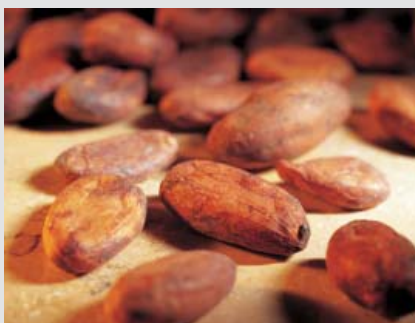
- 2 days of hands-on instruction
- Chocolate-making handbook
- Artisan chocolate tastings and samples
- Lunch
- Completion Certificate

Private and Custom Courses, Trial Tests

We welcome requests to tailor our programs to your particular needs whether it be a customized version of any one of our courses or a trial test program to develop a particular chocolate formulation using a CHOCO EASY® to your specification.

Contact Harry Way for more details.
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CHOCO EASY® School Seminar Agenda

NETZSCH

Thursday, July 28, 2011

- 8:00 am Registration and Reception – coffee, tea, juice and pastries
- 8:30 am Presentation: how to make couverture chocolate with the CHOCO EASY® system
- 9:00 am Demonstration: loading raw materials and pre-grinding – Dark Chocolate
- 9:30 am Presentation: CHOCO EASY® system costs – cost to produce chocolate
- 10:00 am Break
- 10:30 am Demonstration – Loading sugar, start wet conching & refining
- 11:00 am Demonstration – Machine operation & features, particle size measurement
- 11:30 am Presentation: CHOCO EASY® installation requirements; space, power, cooling
- 12:00 pm Lunch



Friday, July 29, 2011

- 1:00 pm Demonstration – Chocolate tasting, particle size test
- 2:00 pm Presentation: Sugar Grinding, Bean Grinding - Universal Mills and Colloid Mills
- 3:00 pm Break
- 3:15 pm Compound manufacturing, other uses for Chocolate machinery
- 4:00 pm Demonstration – Chocolate tasting, particle size test
- 5:00 pm Discharge Dark Chocolate batch
- 6:00 pm End of day – dinner on own
- 8:00 am Reception – coffee, tea, juice and pastries
- 8:30 am Demonstration – loading raw materials and dry conching – Milk Chocolate
- 9:00 am Presentation: recipe development
- 9:30 am Demonstration – Liquifaction, wet conching & refining – Milk Chocolate
- 10:00 am Coffee Break
- 10:30 am Presentation: Raw materials, non-sugar sweetener recipes
- 11:00 am Demonstration – Milk Chocolate taste/viscosity check
- 12:00 pm Lunch
- 1:00 pm Demonstration – Chocolate tasting, particle size test
- 4:00 pm Demonstration – Discharge Milk Chocolate batch, cleaning
- 5:00 pm Summary, Questions
- 6:00 pm Course ends – presentation of certificates



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