

Particle Size Plays an Important Role in Producing Chocolate

One of the greatest challenges that face chocolate manufacturers is producing a consistent product. Consumers expect that every time they bite into their favorite chocolate bar, the taste will be the exactly the same as that they have grown to love.

The texture of the chocolate is largely influenced by the particle size distribution of the cocoa materials and the sugar in the chocolate. Too course particles produce a grittier texture, but chocolate ground too finely can also produce a texture that is unsatisfactory.

The best way chocolate manufacturers assure the quality of their product is to closely monitor the particle size. The particle size analysis is best performed by an instrument that can detect when particles that are too large are present, as well as those that are too small.