

## Hints for the manufacture of milk-chocolate, bitter milk-cocoa and sweet milk-cocoa.

### Publication/Creation

[Place of publication not identified] : [publisher not identified], [between 1900 and 1909?]

### Persistent URL

<https://wellcomecollection.org/works/xmy66nmv>

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Wellcome Collection  
183 Euston Road  
London NW1 2BE UK  
T +44 (0)20 7611 8722  
E [library@wellcomecollection.org](mailto:library@wellcomecollection.org)  
<https://wellcomecollection.org>

# Hints for the manufacture

of

## Milk-Chocolate, Bitter Milk-Cocoa and Sweet Milk-Cocoa.

Analysis of Chocolate and Milk-Chocolate:

**Ordinary Swiss Chocolate**, manufactured by Ph. Suchard,

Neuchâtel: Fat . . . . .	22 %
Sugar . . . . .	61 %
Cocoa without Fat . . . . .	17 %

**Milk-Chocolates**, manufactured by different Swiss Works:

	A	B	C
Fat of milk and Cocoa . . . . .	31.30	32.20	31.80
Sugar (Cane and Milk-Sugar) . . . . .	50.85	51.30	50.20
Cocoa without Fat, Caseine etc. . . . .	16.35	14.70	16.30
Moisture . . . . .	1.50	1.80	1.70
	<u>100 %</u>	<u>100 %</u>	<u>100 %</u>

This analysis shows that »Milk-Chocolates« are entirely different from ordinary chocolates as to their composition.

The »Milk-Powder« contains 16—18 % of Fat (Cream), which fact is to be taken into consideration.

Swiss Milk-Chocolate in tablets is manufactured of  
 30 lb. of Cocoa-Nibs or Cocoa-Liquid,  
 42 lb. of pounded (refined) sugar,  
 28 lb. of Milk-Powder of pure milk with cream (not skimmed),  
 12 lb. of Cocoa-Butter.

112 lb.

First put Cocoa-Nibs or Cocoa-Liquid into the Melangeur, and add in turn Milk-Powder, sugar and some Cocoa-Butter.

After having been mixed properly, the mass has to be rolled very finely, gradually adding the 12 lb. of Cocoa-Butter.

The Chocolate is now ready. Do not keep it in the hot-room, but mould, wrap it up and pack it.



Thin moulds are preferable, mould it as cold as possible on quietly working shaking-tables.

Take Caracas, Carupano, Trinidad, Grenada, Surinam Cocoa, throughly well fermented cocoa-beans of fine, brown colour.

### **Bitter Milk-Cocoa.**

For the manufacture of bitter or sweet Milk-Cocoa finely powdered Milk-Powder has to be used, so that a perfect emulsion and solution will be effected when hot water is poured upon.

The manufacturer may chose the proportion of the mixture, according to the selling-value and sale-price,

either of                    56 lb. of Cocoa-Powder and  
                                  56 lb. of Milk-Powder (not skimmed)

or of                        44 lb. of Cocoa-Powder and  
                                  68 lb. of Milk-Powder (not skimmed)

or of                        33 lb. of Cocoa-Powder and  
                                  79 lb. of Milk-Powder (not skimmed).

Put the press-cakes into the melangeur, then add the Milk-Powder, reduce cocoa and milk-powder to powder and finally sift it.

### **Sweet Milk-Cocoa.**

Manufactured of 34 lb. of Cocoa-Powder

24 lb. of pounded (refined) Sugar, and

54 lb. of Milk-Powder (not skimmed)

or of                        24 lb. of Cocoa-Powder

34 lb. of pounded (refined) Sugar, and

54 lb. of Milk-Powder (not skimmed)

or of                        19 lb. of Cocoa-Powder,

34 lb. of pounded (refined) Sugar, and

59 lb. of Milk-Powder (not skimmed).

If you wish to obtain a nice brown colour, it will be necessary to mix in the hot melangeur, and to add 2 lb. of liquid Cocoa-mass besides the above mentioned ingredients (112 lb.).

Do not add any spice, not even Vanilla.