CENTER-FILLED CHOCOLATE PRODUCTION METHOD, AND CHOCOLATE PRODUCT PRODUCED BY THE METHOD

ABSTRACT

To provide a center filled chocolate product which stably contains a greater amount of a center material and has a novel eating texture different from that of conventional shell chocolate, and a production method therefor. First chocolate (8) containing 10 to 50 wt% of sugar, 0 to 70 wt% of cocoa mass and 0 to 40 wt% of whole milk powder and/or skim milk powder and having a fat content of 30 to 60 wt% based on the overall weight thereof is poured in a concave mold (9), and a cooled convex mold (10) is engaged with the concave mold (9), whereby a shell chocolate portion (3) of a predetermined thickness is formed as having a hollow channel (4). After the hollow channel (4) is filled with a sauce (6), second chocolate (13) containing 10 to 50 wt% of sugar, 0 to 70 wt% of cocoa mass and 0 to 40 wt% of whole milk powder and/or skim milk powder and having a fat content of 30 to 60 wt% based on the overall weight thereof is fed into contact with an outer edge of the shell chocolate portion (3), whereby a bottom chocolate portion (5) is formed to close the hollow channel (4) of the shell chocolate portion (3).

Figure 3A