THIS SHEET HAS BEEN
REPLACED

NO6240/GF

PATENT SPECIFICATION

TITLE:REDUCED FAT CHOCOLATE

INVENTOR:KARIN DUBBERKE

ABSTRACT

A processs for the preparation of a reduced fat milk chocolate which comprises preparing a powdered premix of substantially all the non-fat ingredients, adding up to 96% of the fat containing ingredients to the powdered premix and mixing to give a mass containing from 18 to 24% by weight fat based on the total weight of the mass, refining the mass on refining rollers to give a particle size of from 25 to 35 microns, adding the remainder of the fat containing ingredients and lecithin, conching, tempering to give a reduced fat milk chocolate containing less than 27% by weight of fat.

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