

CLAIMS

1. A method for preparing a chocolate product, the process comprising:
 - (a) providing a mixture, said mixture comprising:
 - (i) one or more cocoa components, preferably including cocoa butter;
 - (ii) a non-reducing sugar;
 - (iii) one or more reducing sugars, including glucose; and
 - (iv) water;wherein said providing the mixture comprises:
 - (I) preparing a pre-mixture, said pre-mixture comprising at least part of said one or more cocoa components, at least part of said non-reducing sugar, glucose as at least part of said one or more reducing sugars, and water;
 - (II) heating the pre-mixture at a temperature of at least 100 °C to effect evaporation of at least part of the water in the pre-mixture;
 - (III) cooling the mixture resulting from (II); and
 - (IV) after (II) or after (III), adding further cocoa components comprising cocoa mass and/or cocoa butter to the pre-mixture;and
 - (b) mechanically agitating the mixture at a temperature at which the mixture is in a liquid state and/or at a temperature of at least 40 °C
 - (c) aging the mixture resulting from (b) at a temperature below 40 °C to obtain a heat resistant chocolate product comprising between 6 and 15 wt.% of water with respect to the weight of the chocolate product, wherein the heat resistant chocolate product does not melt when kept in an oven at 40 °C for a period of 30 minutes.
2. The method according to claim 1, wherein said providing the mixture comprises:
 - (I) preparing a pre-mixture, said pre-mixture comprising at least part of said one or more cocoa components, at least part of said non-reducing sugar, at least part of said one or more reducing sugars, and water; and
 - (II) heating the pre-mixture at a temperature of at least 90 °C, preferably of at least 100 °C, and/or heating said pre-mixture at a temperature sufficiently high to effect evaporation of at least part of the water in the pre-mixture
 - (III) cooling the mixture resulting from (II).

3. The method according to claim 1 or 2, wherein said method further comprises:
(c) aging the mixture resulting from (b), preferably at a temperature below 40 °C.
4. The method according to any preceding claim, wherein, in said mixture, the ratio of said non-reducing sugar to said one or more reducing sugars is between 95:5 and 50:50, preferably between 90:10 and 60:40, on a weight basis, or wherein, in said mixture, the ratio of said non-reducing sugar to said one or more reducing sugars is equal to or below 67:33, preferably between 95:5 and 67:33 on a weight basis.
5. The method according to any preceding claim, wherein said one or more reducing sugars include one or more monosaccharides, preferably including glucose.
6. The method according to any preceding claim, wherein said non-reducing sugar is sucrose.
7. The method according to any preceding claim, wherein the water content in the mixture is less than 25 wt.% with respect to the weight of the mixture, preferably between 4 and 20 wt.% with respect to the weight of the mixture.
8. The method according to any one of claims 2-7, wherein the method further comprises, after (II) or after (III), adding further cocoa components to the pre-mixture.
9. The method according to any preceding, claim, wherein the mixture comprises less than 80 wt.% of cocoa components, preferably between 5 and 80 wt.% of cocoa components with respect to the weight of the mixture, excluding water, or between 5 and 60 wt.%, preferably between 10 and 50 wt.% of cocoa components with respect to the weight of the mixture, excluding water.
10. The method according to any preceding claim, wherein the resulting chocolate product is not an emulsion or does not comprise an emulsion.
11. A heat resistant chocolate product comprising one or more cocoa components, sucrose, glucose, and water, wherein said chocolate product comprises between 6 and 15 wt.% of water with respect to the weight of the chocolate product, wherein the ratio of sucrose to glucose in the chocolate product is between 90:10 and 60:40, on a weight basis, wherein the chocolate product does not melt when kept in an oven at 40 °C for a period of 30 minutes, and wherein the chocolate product comprises a sugar network.
12. A heat resistant chocolate product comprising:
 - (I) one or more cocoa components, preferably including cocoa butter;
 - (II) sucrose;
 - (III) sugars glucose; and

(IV) water

wherein said chocolate product comprises between 6 and 15 wt.% of water with respect to the weight of the chocolate product, wherein the ratio of sucrose to glucose in the chocolate product is between 90:10 and 60:40, on a weight basis;

wherein the chocolate product does not melt when kept in an oven at 40 °C for a period of 30 minutes; and

wherein the chocolate product comprises a sugar network.

13. The chocolate product according to any one of claims 11 to 12, wherein the ratio of sucrose to glucose in the chocolate product is between 95:5 and 50:50, preferably between 90:10 and 60:40, on a weight basis, or
wherein the ratio of sucrose to glucose in the chocolate product is equal to or below 67:33, preferably between 95:5 and 67:33, on a weight basis.
14. The chocolate product according to any one of claims 11 to 13, wherein glucose is a monosaccharide.
15. The chocolate product according to any one of claims 11 to 14, wherein said the chocolate product comprises sucrose.
16. The chocolate product according to any one of claims 11 to 15, wherein said chocolate product comprises less than 80 wt.% of cocoa components, preferably between 5 and 80 wt.% of cocoa components with respect to the weight of the chocolate product, or between 5 and 60 wt.%, preferably between 10 and 50 wt.% of cocoa components with respect to the weight of the chocolate product.
17. The chocolate product according to any one of claims 11 to 16, wherein said chocolate product comprises between 10 and 70 wt.% of of sucrose with respect to the weight of the chocolate product, or
between 25 and 70 wt.% of said non-reducing sugar, preferably between 35 and 65 wt.%, more preferably between 40 and 60 wt.% of sucrose with respect to the weight of the chocolate product.
18. The chocolate product according to any one of claims 11 to 17, obtainable by the method according to any one of claims 1 to 10.
19. A food product comprising the chocolate product according to any one of claims 11 to 18.