

ABSTRACT

CHOCOLATE FORMING

A process for forming an extruded fat-containing confectionery material which comprises feeding the fat containing confectionery material into an extrusion device and applying pressure to the fat-containing confectionery material in a substantially solid or semi-solid non-pourable or non-flowable form upstream of a flow constriction whereby the temperature, pressure, contraction ratio and extrusion rate are such that the fat-containing confectionery material is extruded substantially isothermally and remains in a substantially solid or semi-solid non-pourable or non-flowable form and which has a temporary flexibility or plasticity, characterised in that, while the extruded product exhibits the temporary flexibility, the extruded product is compression moulded, pressed or deformed into the desired shape.

FIGURE 1