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Sweet Innovations: Chocolate, Confections & More

Linsen Liu, Ph.D.

Guittard Chocolate Company

October 2023



Show Announcements:

- Wi-Fi – Sponsored by **Cactus Botanicals (Booth 4237)**
 - Select network: **SupplySideWest23**
 - On the splash page, agree to terms & conditions
 - Enter access code: **cactus4237** (access code is case sensitive)
- Please place all devices on silent mode
- The Expo Hall is open today from 10am – 5:30pm.
- There is an LGBTQ + Allies Networking reception tonight from 5:30-7:30pm in South Pacific Ballroom F.
This reception is in partnership with the Naturally Proud Network.

Download the
Mobile App:



Sweet Innovations: Chocolate, Confections & More



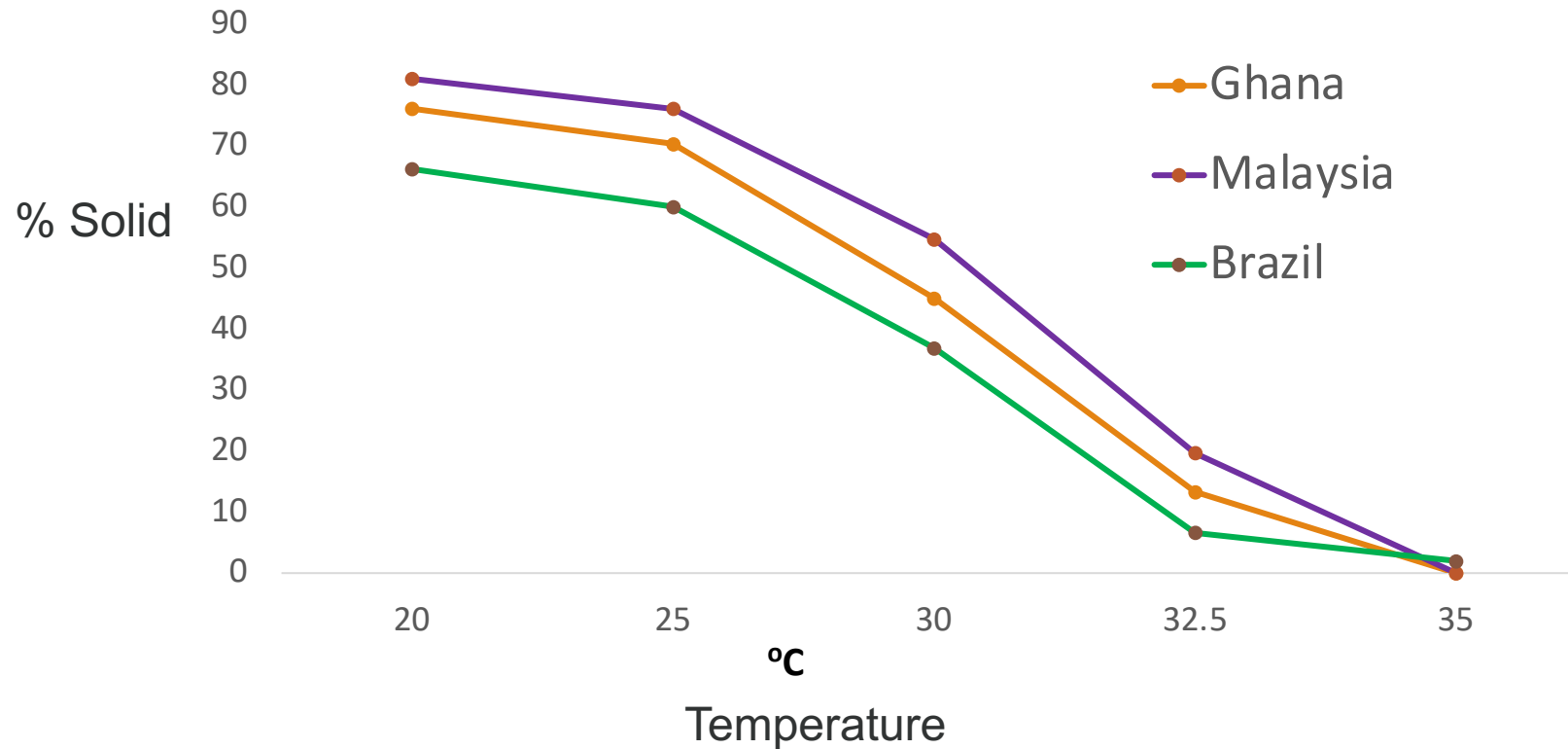
Linsen Liu, Ph. D.

Vice President of Sciences, Guittard Chocolate Company

Chocolate, Compound and Coating

- + Chocolates are cocoa butter based
 - + US Chocolate: cocoa butter only
 - + EU Chocolate: cocoa butter plus up to 5% CBE
- + Compounds & Coatings are made with non-cocoa butter
 - + CBE – shea butter
 - + CBS – palm kernel
 - + CBR – trans fat

Cocoa Butters – origin and difference



Geoff Talbot, Properties of cocoa butter and vegetable fats, p156, Beckett's Industrial Chocolate Manufacture and Use

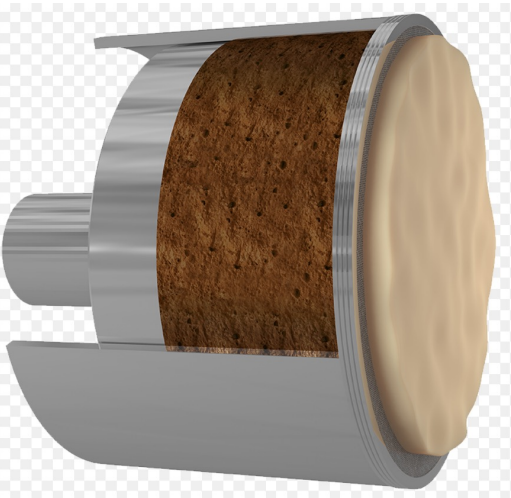
Vegetable Fats

- + CBE – ‘Cocoa Butter Equivalent’
 - + Shea butter
 - + Enzymatically interesterified triglyceride
- + CBS – ‘Cocoa Butter Substitute’
 - + Palm kernel oil
- + CBR – ‘Cocoa Butter Replacer’
 - + Trans fat
 - + banned in NA and EU

Cocoa Bean Preparation



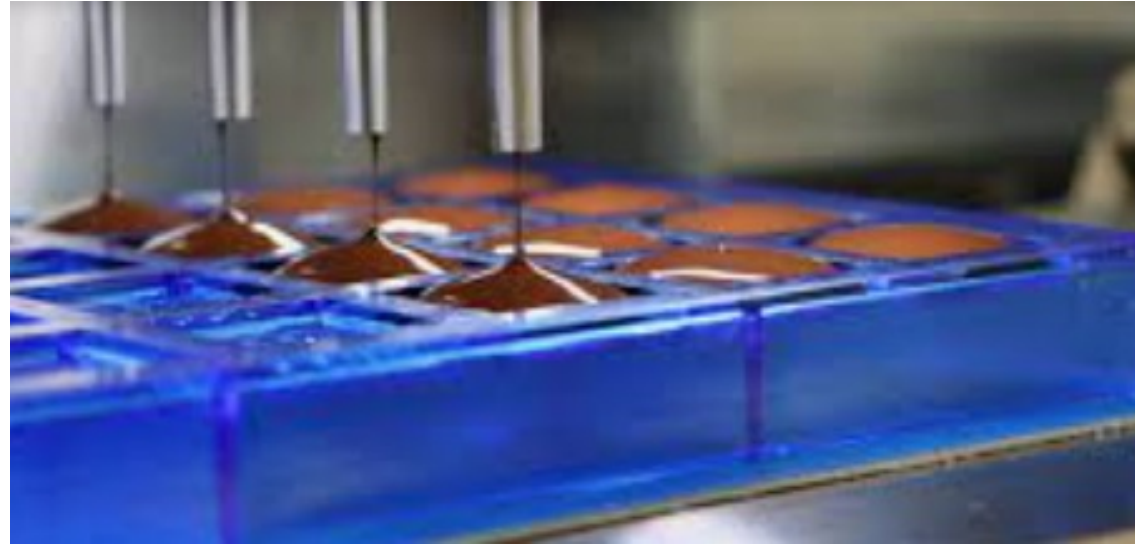
Cocoa Making



Chocolate Making



Chocolate Depositing, Moulding, and Enrobing



What do you need to know as a formulator to create a product with a focus on the US market?

- + Regulatory
- + Consumer Preferences
- + Chocolate Characteristics
- + Applications



End – Thank You

Wish you a sweet success at the show!



By Informa Markets