



YOGURT-FLAVORED COMPOUND COATING

| INGREDIENTS | % |
|--|-------|
| Sugar, 10X | 46.4 |
| Cocoa Butter | 24.10 |
| Culturtek , cultured whey protein concentrate | 16.00 |
| National Chocolate Liquor | 13.00 |
| Lecithin | 0.40 |
| Vanillin | 0.10 |

PROCEDURE

1. Melt fat.
2. Blend all dry ingredients.
3. Add one-third of the lecithin and just enough fat to the dry ingredients to make a paste for refining.
4. Refine paste in a confectioner's refiner until smooth.
5. Add remaining lecithin, vanillin and fat to the paste.
6. Conch until desired flavors are developed.

BENEFITS

Culturtek adds cultured yogurt flavor. It also provides gelation, foaming and good emulsifying properties.