

Making chocolate more heat-resistant



One of our breakthrough innovations has been to develop new ways of producing chocolate that features a better temperature profile. With increasing demand for chocolate products in warmer climates, we launched new chocolate and compound chocolate recipes with an improved thermo-tolerance. Rather than a new chocolate formula, this encompasses a number of processes and ingredients that can help overcome one of the long-time problems associated with chocolate: its low melting point.

When Project Leader Elien Van Steen and her colleague Frédéric Depypere from our Global Research & Development team visited the World Expo in Shanghai years ago, they realized that the chocolate offered to visitors at the Belgian pavilion would quickly turn into mush in the heat of South China. “I thought if we want to bring chocolate to countries like China or India, we need to change something,” Frederic told Bloomberg journalists in June 2015, when the newswire service reported on the ambitious project.



After years of research, we are now ready to sell chocolate that melts in your mouth, not in your hands. We can make chocolate that looks and tastes like chocolate but remains solid at temperatures as high as 38°C before melting – about four degrees warmer than standard chocolate.

As a result, we can offer our customers the tools to make their chocolate or compound recipes less sensitive to deformation or decrease the chance of products sticking to packaging. This will greatly benefit products displayed in stores in warmer climates. Additionally, the need for cooled transportation may be eliminated in certain cases, reducing costs for us and our customers.

up to
4°C
higher
melting point

“This represents great potential for summers and markets in warmer climates.”

Ingeborg Van Heetvelde,
Senior Project Leader R&D, Barry Callebaut

Additional information

<https://www.barry-callebaut.com/hotchocolate>