



MYCRYO® COCOA BUTTER

Tempering chocolate has never been easier!

Just add MYCRYO® to the chocolate once it has reached the right temperature.

Mix well... and the chocolate is ready to use!

This method has multiple advantages:

- Requires minimum equipment.
- Powder format facilitates accurate and convenient measuring.
- Chocolate remains perfectly fluid.

Why does chocolate have to be tempered?

Tempering chocolate is a necessary step in creating the ideal crystal structure for chocolate.

- It makes it easier to un-mould chocolates and pralines.
- It gives your chocolate a hard, shiny surface with a uniform color.
- In short: chocolate that looks tasty and snaps when you break it!



With MYCRYO®, 100% pure cocoa butter, tempering becomes an easy task.

- (1) Melt the chocolate at 104-113°F/ 40-45°C (microwave, bain-marie or chocolate melter).
- (2) Allow the chocolate to cool at room temperature to:
93-95°F / 34-35°C for dark chocolate;
91-93°F / 33-34°C for milk chocolate;
91-93°F / 33-34°C for white chocolate.
- (3) Add 1% of MYCRYO® – 10 g for 1 kg.
- (4) Mix well until the chocolate reaches its ideal working temperature:
88-90°F / 31-32°C for dark chocolate;
86-88°F / 30-31°C for milk chocolate;
84-86°F / 29-30°C for white chocolate.
- (5) Maintain ideal temperature in order to use chocolate for final product application.

NEW LOOK...

SAME GREAT PRODUCT!

MYCRYO®, in its new shaker dispenser, is still perfect for Confectionery & Savory Applications.

For more information on using MYCRYO® with chocolate and in cooking, visit: www.cacao-barry.com.



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