



Cocoa

Application

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| Market segment: | Food |
| Material: | Crushed cocoa, roasted nibs |
| Feed size: | 10 mm |
| Feed quantity: | 150 g |
| Material specification(s): | Fatty |
| Customer requirement(s): | Homogeneous paste |
| Subsequent analysis: | Not defined |

Solution

| | |
|--------------------------------|---|
| Selected instrument(s): | LM-MG100 Mortar Grinder |
| Configuration(s): | Mortar and pestle of agate |
| Working settings: | Pestle pressure in the end of milling < 1mm |
| Time: | 20 min. |
| Achieved result(s): | Homogeneous paste |
| Remark(s): | Mortar and sample were pre-tempered to approx. 50 °C in a dry oven for 20 min. before the grinding process. |
| Recommendation(s): | LM-MG100 Mortar Grinder is suitable under the above mentioned conditions. |



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