



Chocolate Tempering Table

	1 st temperature	2 nd temperature	3 rd temperature	Mould cooling	Coat cooling
Dark chocolate	45°C	27°C	31-32°	20°C	20°C
Milk and white chocolate	45°C	25-26°C	29-30°C	20°C	20°C
Ruby chocolate	45°C	27°C	28.5°C	8-12°C	14-18°C