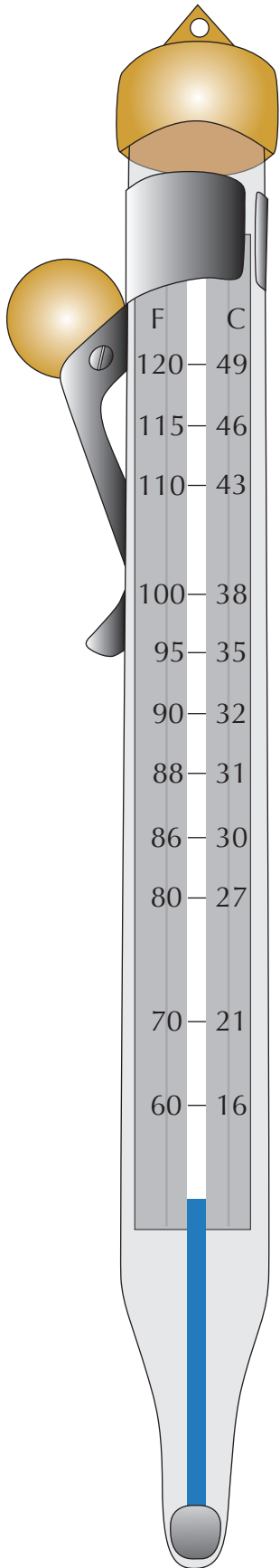


Chocolate Thermometer

° F - C



120	49	Dark chocolate	Complete meltdown of all cocoa butter crystals in tempered or untempered chocolate
115	46	Milk chocolate Cocoa butter white	
110	43		
100	38	Seed with chunks, wafers or shavings of tempered chocolate	Partial meltdown of cocoa butter crystals for tempered chocolate*
95	35		
90	32	Dark chocolate in temper	
88	31	Milk and white chocolate in temper	
86	30		
80	27		
70	21	Storage	
60	16	Cooling	

*Temperature for replenishing tempered chocolate is 95°F

Guittard Chocolate Company

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