

DEVELOPMENT OF METHOD FOR MEASURING OF PARTICLE SIZE BY CHOCOLATES AND COMPOUND COATINGS

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ABSTRACT

Objective measurement of quality features is the one of the most important task in all industrial segments, including the food industry. The first step is always the development of methods that will serve as a basis for further improvements. Both, for chocolate and compound coating, particle size is crucial, this research has been focused on this area.

The laser diffraction is one of the possible way, which the authors have chosen. A Malvern Mastersizer 2000 instrument was used for the experiments.

The aim was to develop an efficient and relatively cheap method to determine the size of cocoa particles.

The liquid was a special mixture of edible oil and petroleum ether (Benzinum medicinale, Ph. Hg. VIII.). A ratio of 3:1 was found to be optimal.

The test results showed that the clear solution and the samples were well separable. The method proved to be well reproducible within the set parameters.