

Chocolate: *the many faces of solids suspended in fat*

21 July 2016



SAAFoST's KZN branch invites you to attend a presentation entitled, *Chocolate: the many faces of solids suspended in fat.*

The speaker, Theuns du Toit (Kerry NPD manager – sweet technologies) will cover:

- Challenges of manufacturing chocolate – the balance between composition, particle size and temperature

- Analytical parameters in chocolate manufacturing, specifically the rheology of non-Newtonian liquids
- What is tempering? – the crystallisation phases of cocoa butter
- What is the difference between fat bloom and sugar bloom?
- Understanding legislation – what is permitted in South Africa?
- What is the future of cocoa supply? – Sustainability programmes and their identification

INFORMATION ABOUT THE SPEAKER

Theuns is a sweet technologist who studied and worked as a professional chef before moving into food technology. He studied at Stellenbosch University and then made ice cream for a few years. It was only after joining Orley Foods (now part of Kerry) that he was introduced to chocolate manufacturing. Since then, he has worked as an innovation technologist, a development technologist and, currently, a NPD manager.

DATE

Thursday 21 July 2016

VENUE

Kerry, Block 1, 2 & 3 Nguni Park, 4-6 Lucas Drive, Hillcrest

TIME 17h30

COST Free. Drinks and snacks will be served.

RSVP SharonB@turnerssecretariat.co.za

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