

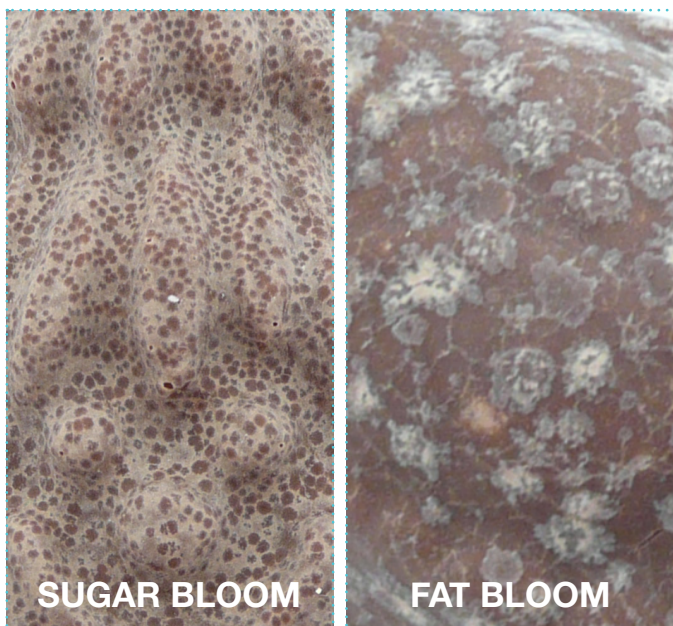


What is “bloom?”

There are two types of chocolate bloom; fat bloom and sugar bloom. Both of them are similar in appearance and produce white/grey speckling on the surface of the chocolate, shown in our example picture (a b c left right below)

Sugar Bloom:

This is usually caused by surface moisture, which forms when chocolate is stored in a humid, or damp condition. It can also be caused when it is taken quickly from a very cool environment to a very warm one. The moisture dissolves the sugar in the chocolate, and, after evaporating, leaves behind tiny sugar crystals on the surface. If you check the surface of the chocolate it may feel grainy.



Fat Bloom:

The most common cause of fat bloom is improperly or un-tempered chocolate. It may also occur if chocolate is stored in an overly warm environment, or if it experiences quick temperature changes. In this scenario cocoa butter may separate from the chocolate and accumulate on the surface. The surface of the chocolate will feel greasy when touched.

Both types of “bloom” look awful but the chocolate is actually safe to eat although the chocolate that has sugar bloom may have a nasty grainy texture. In both cases the chocolate can be re-used by melting and properly tempering.

So what is the best way to store chocolate?

Chocolate can easily absorb and take on surrounding odours so store away from strong smells like onions,

cleaning agents and mint.

Temperature is also very important. Store in a cool (60-70° F, 8-20°C) dark, dry place, somewhere that has an even, constant temperate is best; not a kitchen as the temperature often rises and falls with cooking.

Do not store chocolate in the refrigerator.

If the chocolate has been tempered and stored correctly it can have a shelf life of up to six months.

For longer storage of chocolate freeze in an airtight container. When required let the chocolate thaw at room temperature inside the airtight container. Opening before the chocolate has thawed can cause bloom.

Tip

Dark chocolate can have a shelf life of up to 12 months

