

THE EFFECT OF USING LECITHIN ON THE TEXTURAL AND RHEOLOGICAL PROPERTIES OF ARTISANAL CHOCOLATE

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Abstract

The main objective of current research is to evaluate the influence of lecithin as an emulsifier on the textural properties of artisanal chocolate. With its origins as a cocoa drink in antiquity, chocolate has evolved throughout history, culminating in a wide variety of chocolate types, including both industrially produced and artisanal varieties. In this context, the role of lecithin in altering the density, viscosity, and texture of chocolate was analyzed. Two chocolate samples were prepared, one containing lecithin as an emulsifier and a control sample. These samples were subjected to analysis to evaluate density, viscosity with the EVO Expert R digital viscometer, SPAIN and texture using a Mark 10 texturometer, USA. Following studies carried out, the results showed that the chocolate sample with lecithin exhibited a softer texture, making it easier to compress and manipulate in fracture section. Additionally, it also showed lower viscosity compared to the control sample.

Key words: artisanal chocolate, density, viscosity, texture, lecithin