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## Study on the nutritional value of "Homemade Chocolate M" compared to industrial chocolate

Rădoi Bogdan<sup>1\*</sup>, Rinovetz Alexandru<sup>1</sup>, Iftimie Paul<sup>1</sup>, Popa Mirela<sup>1</sup>, Radu Florina<sup>1</sup>, Hegheduș-Mîndru Gabriel<sup>1</sup>, Cocan Ileana<sup>1</sup>, Calotă Mădălina Florina<sup>1</sup> Trașcă Teodor Ioan<sup>1</sup>

<sup>1</sup>University of Life Sciences "King Mihai I" from Timisoara, Faculty of Food Engineering, 300645-Timisoara, Romania, Calea Aradului 119, Romania, Phone: +40-256-277327; Fax: +40-256-277261

\* Corresponding author: Rădoi B., e-mail: bogdanradoi@usvt.ro

**Abstract:** *Homemade chocolate is often made from more natural and less processed ingredients than industrial chocolate. For example, homemade chocolate may contain dark or milk chocolate, cocoa butter, sugar, milk, vanilla, and other natural flavorings. In contrast, industrial chocolate may contain chemical additives, preservatives and emulsifiers. Our study is focusing on comparing the two types of chocolates. Homemade chocolate often has a more sandy and grainy texture than industrial. This is because homemade chocolate is often made with a mixture of melted chocolate and cocoa powder, resulting in a less uniform texture. Instead, industrial chocolate is made with melted chocolate and other ingredients that give it a smoother and more uniform texture.*

*Based on our research and testers, we can conclude that homemade chocolate often tastes richer and more complex than industrial chocolate, thanks to more natural and less processed ingredients. In addition, homemade chocolate can be flavored with natural flavors, such as mint essence or vanilla, to give it a richer and more complex taste.*



FIG. 1. Homemade Chocolate M

### • Conclusions

- Based on our research and testers, we can conclude that homemade chocolate often tastes richer and more complex than industrial chocolate, thanks to more natural and less processed ingredients. In addition, homemade chocolate can be flavored with natural flavors, such as mint essence or vanilla, to give it a richer and more complex taste.

### • References

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