Working with Compounds

COCOA & CHOCOLATE

Compound Definition

A compound can be defined as a confectionery product with a vegetable fat replacement for cocoa butter, usually hydrogenated palm kernel oil. For example, in a chocolate-flavored compound, cocoa is used in place of chocolate liquor and the cocoa butter is replaced with a vegetable fat. Compounds offer a variety of colors and flavors and also offer a greater variety of functionality.

Compound Storage

Compounds should be stored in a cool, dry, odorless room at 60-70° F. Relative humidity should be below 50%. The room should be well-vented and products should be stored off of the floor. Do not refrigerate or freeze because this will cause condensation to form and will make the compound thicken when melted.

Melting Compound

Microwave Method

These instructions are based on a 600 watt microwave. Microwaves vary, so the proper heat settings must be determined before beginning. It is recommended that the microwave be used at 50% power until the proper temperature is determined.

1. Place one pound of confectionery compound wafers or chunks in a microwaveable plastic container for one minute.
2. Stir product as much as possible.
3. Return to microwave for 15 to 30 second intervals until melted to 115-120° F. Stir between intervals. Be careful not to overheat.
4. Cool product to 92-98° F to begin moulding or dipping.

Double Boiler Method

1. Heat two cups of water to 140° F. Throughout the melting process, keep the water at a temperature between 130 and 150° F. Water at this temperature will be hot enough to melt the coating but not hot enough to burn a hand.
2. Place one pound of confectionery compound wafers or chunks in a double boiler over the water.
3. Stir the product until it is completely melted.
4. Keep water away from the product and bring it slowly to a temperature of 115-120° F.
5. Stir compound frequently and prevent all moisture (steam vapor) from reaching the product.
6. Cool compound to 92-98° F for moulding or dipping.

Moulding with Compound

All moulds should be at room temperature and totally dry.

1. Melt compound coating completely in the microwave or over a double boiler.
2. Cool product to 92-98° F.
3. Pour melted coating into moulds. Tap moulds on a table several times to remove air bubbles.
4. Place the moulds in a cooling tunnel at 45-55° F or a refrigerator until set.
5. Mould will release when turned over and tapped. If not, return to cooling tunnel or refrigerator for an additional two minutes; repeat as necessary. Remember that larger moulds will take longer to cool.

Decorating with Compound

1. Heat compound until it reaches a thin, workable consistency.
2. Use a paint brush or pastry bag to decorate directly into the mould. Let each type of compound dry before adding a new coating so they do not run together.
3. If coating gets too thick, reheat in a water bath or microwave.

Only oil-based flavorings should be used with compound coatings. A water-based flavor will cause the coating to thicken and create lumps.

Tips for Hand Dipping

1. Cream centers work best when the room temperature is 65° F.
2. Nuts, pretzels, cookies and fruits work best at room temperature.
3. Cool on wax paper in refrigerator or cool room.

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