TONGKAT ALI PLAIN CHOCOLATE

INTRODUCTION

In Malaysia, the consumption of chocolate is still low even though there is an increament from year to year. In 1985, the consumption of chocolate was around 0.245 kg per person and this increased to 0.675 kg per person in 1992. The consumption of chocolate is always related to children. However, the consumption among adults are low. This could be due to the misconception of chocolate itself. Chocolate is always associated with obesity, tooth decay, hyperactive, pimples and other negative effects.

Due to these reasons, a chocolate which focuses on health and its benefit was developed. This chocolate is also targeted for adults especially man and the health conscious group.

Tongkat Ali (powder form)

Fluid bed drier

PRODUCTION TECHNOLOGY

PREPARATION OF T.ALI EXTRACT POWDER

1. **Pieces of washed & dried T.Ali roots**
2. **Grind & refine in heavy duty grinder**
3. **Boil in water**
4. **Filter**
5. **Add maltodextrin as carrier**
6. **Spray dry**
7. **T.Ali extract powder**

PRODUCTION OF T.ALI PLAIN CHOCOLATE

1. **Mixing**
2. **Refining**
3. **Conching (T.Ali extract is added)**
4. **Tempering**
5. **Application of T.Ali extract powder**
6. **Moulding**
7. **Packing**

Application of 0.2% of Tongkat Ali powder extract was found to be suitable in plain chocolate.

SHELF LIFE

With proper storage condition and packaging, this product can be stored between 1 to 2 years.

Tongkat Ali plain chocolate

ENQUIRIES

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