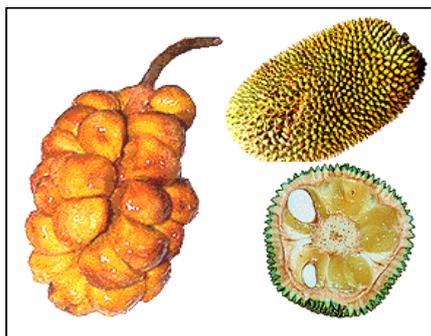




# CEMPEDAK TRUFFLE CHOCOLATE

## INTRODUCTION

Cempedak is a tropical fruit with thick and gelatinous flesh which is delicious and rich in energy, calcium, vitamin C and fiber. It also tastes very good with chocolate. Besides giving a unique flavor and greater choice to the consumer, this chocolate has added nutritional value.



Cempedak fruit (*Artocarpus champaden*)

## PRODUCTION OF CEMPEDAK TRUFFLE CHOCOLATE

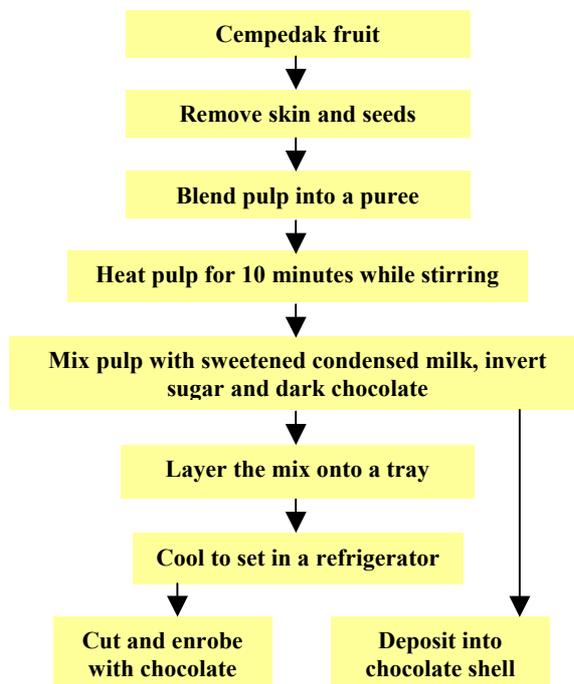
To make Cempedak Truffle Chocolate, the cempedak pulp is blended into a puree before it is heated to 65-75°C for 10 minutes. The pulp is then mixed with sweetened condensed milk, invert sugar and dark chocolate. The mixture can either be layered onto a tray and cut for an enrobed chocolate product or fill into a chocolate shell as a chocolate center. 20% of cempedak pulp is suitable for an enrobed product while 30% could be used for a center in chocolate shell.



Cempedak truffle chocolate

## ACCEPTABILITY

The product is well accepted especially by the young age group. This is proven from acceptability study carried out on 234 people (9-63 years old) in two major cities in Malaysia.



## SHELF LIFE

From the shelf life study conducted, the product can be stored for up to four months provided good storage condition is applied. It should be stored in an airtight container or sealed packaging at an air-conditioned room with temperature between 24 to 26°C.

## COSTING

The estimated cost of production for a piece of cempedak truffle chocolate weighing 10g is only 35 cent. The costing includes raw materials, utility cost and salary of workers. With basic equipments for hand made chocolate production an estimated 10kg products can be produced by one worker in one day (8 hours).

## CONCLUSION

Cempedak Truffle Chocolate has a unique Malaysian taste that is well accepted by Malaysian, very easy and cheap to produce and has a good shelf life. These factors make it a potential product to be commercialized.

## ENQUIRIES

For further information or assistance, please contact:  
Director of Chemistry & Technology Division,  
Cocoa Downstream Research Center,  
Lot 3, Jalan P/9B, Seksyen 13,  
43650, Bandar Baru Bangi, Selangor.  
Tel: 03-89267800 Fax: 03-89255389