



MANGO FONDANT CHOCOLATE

INTRODUCTION

Mango is one of the most popular fruit in Malaysia. It is a good source of vitamin C and dietary fibre and also contains some B group vitamins. The fruit can either be consumed fresh or processed into other products like pickles, jams or juices. To add to the list, mango can now be consumed as chocolate.

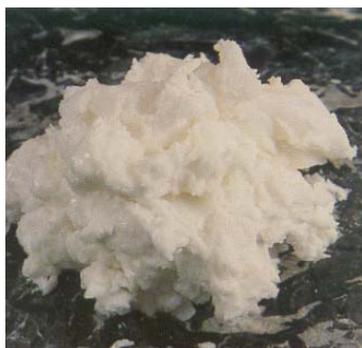


Mango fruit (*Mangifera indica* L.) & mango fondant chocolate

PRODUCTION OF MANGO FONDANT CHOCOLATE

The production of mango fondant chocolate can be divided into 2 parts. Firstly, the mango is processed into candy and secondly, it is the production of fondant. Candied mango is prepared by cutting the flesh into cubes and blanch in 100°C water for 2 minutes before soaking into 60°B syrup solution for 7 days. It is then drained and dried for 5 to 6 hours at 60°C.

Fondant is made by boiling sugar, water and glucose syrup to 116°C. It is then poured onto a marble slab and water is sprinkled to prevent crystallization. Once the syrup has cooled down to 40°C, the sugar is folded with a steel scraper until it turns white. The fondant is heated back to 40°C before mixing with mango juice and candied mango. It is then deposited into chocolate shell.



Fondant

SHELF LIFE

Mango fondant chocolate can be stored up to 6 months provided good storage condition is applied. It should be stored in an airtight container or a sealed package in an air-conditioned room with temperature between 24 to 26°C.

COSTING

The cost of Mango Fondant Chocolate is only 31 cent per piece of 10g. This includes the cost of raw materials, utility and salary of workers. With basic equipments for hand made chocolate production an estimated of 10kg product can be produced by one worker in a day (8 hours).

CONCLUSION

Mango Fondant Chocolate is a chocolate product using Malaysian local fruits, which possess a unique Malaysian taste. It is easy and cheap to produce and has good shelf life. These factors make it a potential product to be commercialized.

The production of mango fondant chocolate

| CANDIED MANGO | FONDANT |
|---|--|
| 1. Mango | 1. Dissolve sugar in water |
| 2. Remove skin and seeds | 2. Add in glucose syrup and cook to 116°C |
| 3. Cut into small pieces | 3. Cool to 40°C on marble slab |
| 4. Blanch in 100°C water for 2 minutes | 4. Work it with steel scraper until it becomes smooth and creamy |
| 5. Soak into 60°B syrup solution for 7 days | 5. Reheat to 40°C and add in mango juice |
| 6. Drain and dry for 5-6 hours at 60°C | |

Mix and deposit into chocolate shell

ENQUIRIES

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