

Indication for Tempering of Couvertures

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	Tempering with precrystallization				Vaccination method
	Melting temperature	Precrystallization temperature Celsius	Precrystallization temperature	Working temperature	Vaccination: for 1 kg/lbs couverture at 48°C/118.4°F Temperature Rondos (coins): 20° – 23°C/68° – 73.4°F
Bolivia 68% 60h	48° – 50°C/118.4° – 122° F	28° – 29°C	82.4° – 84.2° F	32° – 33°C/89.6° – 91.4° F	350g/12oz Rondos
Bolivia 38% 48h	48° – 50°C/118.4° – 122° F	26° – 28°C	78.8° – 82.4° F	30° – 32°C/86.0° – 89.6° F	450g/15oz Rondos
Elvesia Dom. Rep. 74% 72h	48° – 50°C/118.4° – 122° F	28° – 29°C	82.4° – 84.2° F	32° – 33°C/89.6° – 91.4° F	350g/12oz Rondos
Elvesia Dom. Rep. 42% 30h	48° – 50°C/118.4° – 122° F	26° – 28°C	78.8° – 82.4° F	30° – 31°C/86.0° – 87.8° F	450g/15oz Rondos
Costa Rica 70% 72h	48° – 50°C/118.4° – 122° F	28° – 29°C	82.4° – 84.2° F	32° – 33°C/89.6° – 91.4° F	350g/12oz Rondos
Costa Rica 40% 36h	48° – 50°C/118.4° – 122° F	26° – 28°C	78.8° – 82.4° F	30° – 32°C/86.0° – 89.6° F	450g/15oz Rondos
Maracaibo 88%	48° – 50°C/118.4° – 122° F	28° – 29°C	82.4° – 84.2° F	32° – 33°C/89.6° – 91.4° F	350g/12oz Rondos
Maracaibo Clasificado 65%	48° – 50°C/118.4° – 122° F	28° – 29°C	82.4° – 84.2° F	32° – 33°C/89.6° – 91.4° F	350g/12oz Rondos
Maracaibo Creole 49%	48° – 50°C/118.4° – 122° F	25° – 27°C	77.0° – 80.6° F	28° – 30°C/82.4° – 86.0° F	450g/15oz Rondos
Maracaibo Criolait 38%	48° – 50°C/118.4° – 122° F	26° – 28°C	78.8° – 82.4° F	30° – 32°C/86.0° – 89.6° F	450g/15oz Rondos
Maracaibo Crème 33%	48° – 50°C/118.4° – 122° F	25° – 27°C	77.0° – 80.6° F	28° – 30°C/82.4° – 86.0° F	450g/15oz Rondos
Grenada 65%	48° – 50°C/118.4° – 122° F	28° – 29°C	82.4° – 84.2° F	32° – 33°C/89.6° – 91.4° F	350g/12oz Rondos
Grenada 38%	48° – 50°C/118.4° – 122° F	26° – 28°C	78.8° – 82.4° F	30° – 32°C/86.0° – 89.6° F	450g/15oz Rondos
Rio Huimbi 62%	48° – 50°C/118.4° – 122° F	28° – 29°C	82.4° – 84.2° F	32° – 33°C/89.6° – 91.4° F	350g/12oz Rondos
Rio Huimbi 42%	48° – 50°C/118.4° – 122° F	26° – 28°C	78.8° – 82.4° F	30° – 32°C/86.0° – 89.6° F	450g/15oz Rondos
Arriba 72% 72h	48° – 50°C/118.4° – 122° F	28° – 29°C	82.4° – 84.2° F	32° – 33°C/89.6° – 91.4° F	350g/12oz Rondos
Madagascar 64% 72h	48° – 50°C/118.4° – 122° F	28° – 29°C	82.4° – 84.2° F	32° – 33°C/89.6° – 91.4° F	350g/12oz Rondos
Centenario Concha 70% 48h	48° – 50°C/118.4° – 122° F	28° – 29°C	82.4° – 84.2° F	32° – 33°C/89.6° – 91.4° F	350g/12oz Rondos
Centenario Crudo 70%	48° – 50°C/118.4° – 122° F	28° – 29°C	82.4° – 84.2° F	32° – 33°C/89.6° – 91.4° F	350g/12oz
Dark Couvertures	48° – 50°C/118.4° – 122° F	27° – 29°C	80.6° – 84.2° F	31° – 33°C/87.8° – 91.4° F	350g/12oz Rondos
Milk/Caramel Couvertures	48° – 50°C/118.4° – 122° F	26° – 28°C	78.8° – 82.4° F	30° – 32°C/86.0° – 89.6° F	450g/15oz Rondos
White Couvertures	48° – 50°C/118.4° – 122° F	25° – 27°C	77.0° – 80.6° F	29° – 31°C/84.2° – 87.8° F	450g/15oz Rondos

