

[54] METHOD OF PRODUCING GRANULAR COCOA

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[57] ABSTRACT

Improved granular cocoa which is sufficiently dense and stiff but nevertheless is readily soluble in water, even in cold water, can be produced without using any binder by subjecting a cocoa powder of which fat content is 12-29% to compression, feeding the compressed powder to a roller press thereby forming small plate-like agglomerates which are 0.5-3 mm thick, and crushing and sifting the agglomerates to obtain 10-30 mesh granules of cocoa. The physical properties of the cocoa granules are further improved by ageing the granules at temperatures below about 27° C., most preferably at 15-25° C., for a few hours to several days. the starting cocoa powder may have been added with powdered sugar and/or milk.

9 Claims, No Drawings