

PROBLEM	CAUSE	SOLUTION
Fat bloom (white specs appearing on surface)	Not correctly tempering the couverture chocolate.	Cool & handle as described in tempering.
	Failing to melt all couverture chocolate.	Ensure that all the chocolate has melted before beginning to temper.
	Using a substitute fat.	Only use fats specially developed for chocolate work. Never mix cocoa butter with compounded fats.
Sugar bloom (white specs appearing on surface)	Handling with moist hands.	Wear gloves.
Presence of air bubbles when moulding	Wrong temper temperature.	Adjust temperatures or stirring as required.
	Wrong speed on stirrers.	
	Cold moulds.	
Thickening of the chocolate	Moisture pick up.	Unfortunately once chocolate has picked up moisture it is best to start again with fresh product.
Strong foreign flavour or odour	The chocolate has picked up the colour or flavouring from its surroundings.	Avoid storing the chocolate near anything with a strong odour.
Poor gloss	Over tempered.	Temper less: either for shorter time or at higher temperature.
	Under tempered.	Temper longer and /or lower the temperature.



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CREATIONS WITH THE  
FINEST CHOCOLATE