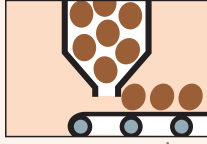
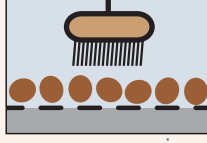


Herstellung der Schokolademasse

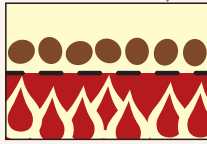
Von der Bohne zur Kakaomasse



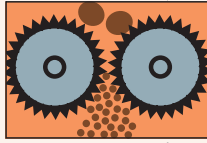
Lagern



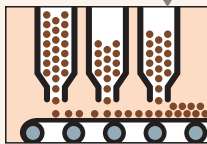
Reinigen



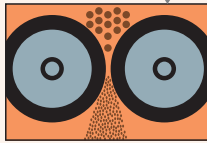
Rösten



Brechen

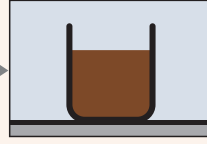


Mischen



Mahlen

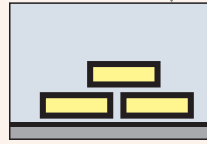
Der Fabrikationsweg teilt sich



Kakaomasse

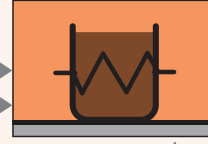


Pressen



Kakaobutter

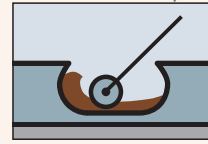
Fertige Schokolade entsteht



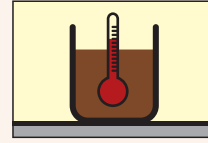
Mischen, Kneten



Walzen



Conchieren



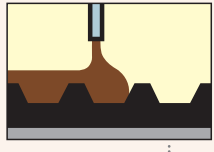
Vorkristallisieren

Kakaomasse
Kakaobutter
Milch
Zucker

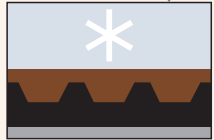
Fertige Schokolademasse zum Formen bereit

Die Systematik der Herstellung von Schokoladeprodukten

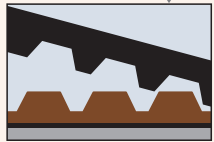
Massive Tafeln



Giessen

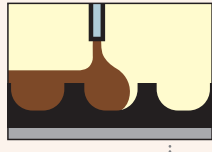


Rütteln, Kühlen



Ausformen

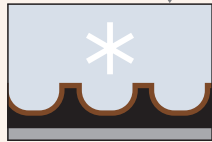
Gefüllte Tafeln,
Pralinés,
diverse Formen



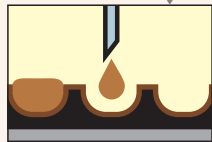
Giessen



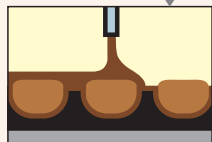
Wenden



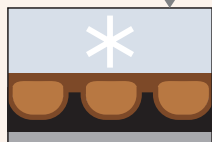
Kühlen



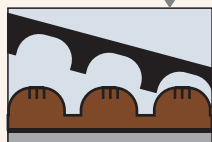
Füllen



Decken

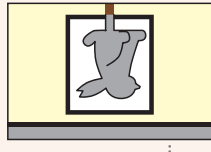


Kühlen

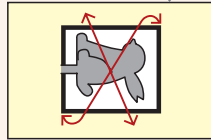


Ausformen

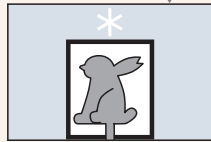
Hohlkörper



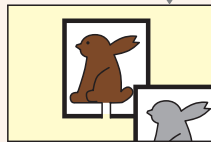
Dosieren



Schleudern



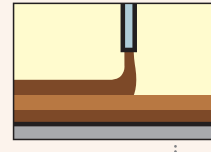
Kühlen



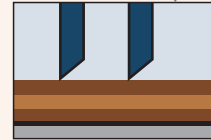
Ausformen



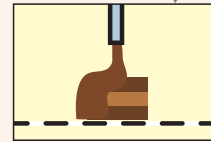
Schicht- oder
Schnittpralinés,
Riegel



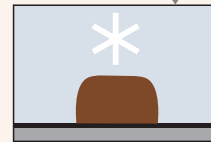
Ausstreichen
oder -giessen



Schneiden

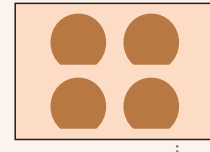


Überziehen

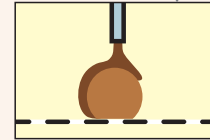


Kühlen

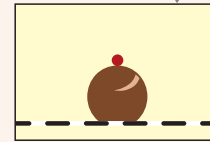
Vorgeformte
Pralinés, Riegel



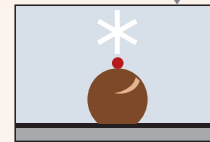
Kernstücke



Überziehen

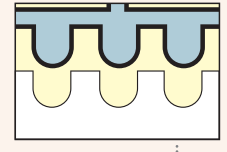


Dekorieren

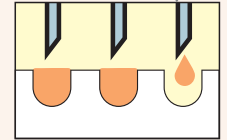


Kühlen

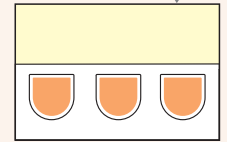
Pralinés mit
flüssiger Füllung



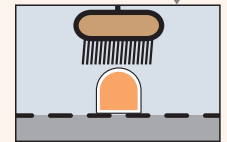
Vertiefungen in
Stärkepuder



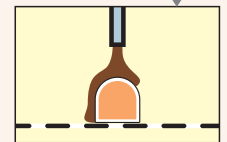
Sirup giessen



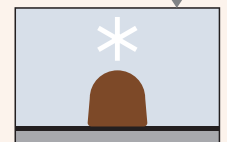
Bildung einer
Zuckerkruste



Stärkepuder
entfernen



Überziehen



Kühlen