120-122°F
(49-50°C)

115-117°F
(46-47°C)

88-90°F
(31-32°C)

Dark Chocolate

60-70°F
(15.5-21°C)

60-70°F
(15.5-21°C)

115-117°F
(46-47°C)

86-88°F
(30-31°C)

Milk Chocolate

60-70°F
(15.5-21°C)

60-70°F
(15.5-21°C)

86-88°F
(30-31°C)

60-70°F
(15.5-21°C)

White Chocolate

60-70°F
(15.5-21°C)

60-70°F
(15.5-21°C)

Storage

Melting

Pre-crystallization

Working Temperature

Setting

This is the ideal temperature in which chocolate should be stored. A relative humidity of 50% or less.

A slow overnight melt is ideal to ensure all the cocoa butter has melted.

Cocoa butter crystallization is initiated by the stirring and cooling/temperature change occurring during seeding.

Once wafers are melted and working temperature is achieved, ensure this temperature is maintained in workflow for optimal results.

Return to a cool storage area with good air circulation to ensure proper crystallization
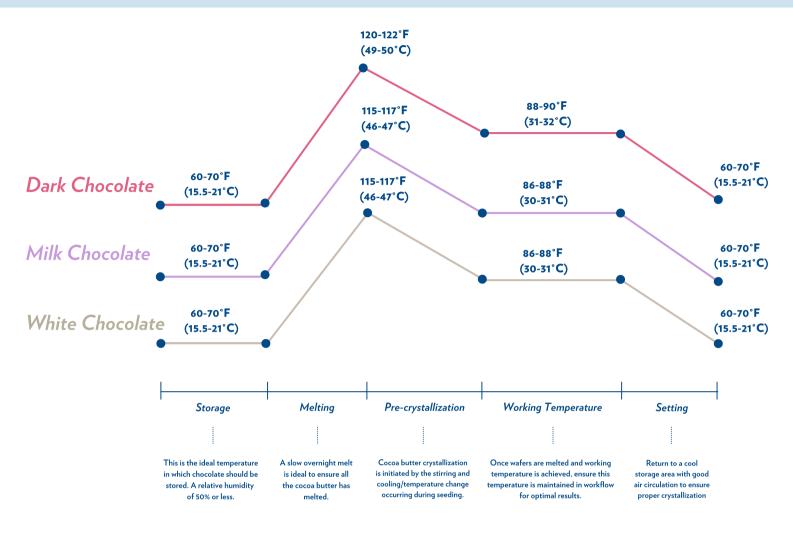
SEEDING METHOD*

*Refer to diagram above for milk and white chocolate temperature guidelines.
**Set aside 300 grams of wafers for every 1000 grams of melted chocolate to use as "seeds" to temper.

1. Melt dark couverture to 120-122°F (49-50°C). A slow overnight melt is ideal to ensure all particles of cocoa butter have melted.
2. Add the seeds in 3 to 4 additions while slowly stirring the melted chocolate. The stirring is crucial to disperse crystals needed to create a stable tempered chocolate.
3. Monitor the temperature and the rate at which the seeds are melting. The target temperature for dark chocolate is 88-90°F (31-32°C).
4. If small pieces of chocolate remain, continue agitating to create a homogenous mixture. Ensure working temperature is within the correct range to avoid over crystallization, using a heat gun to gently warm if needed.
5. Test by dipping the tip of a scraper into the chocolate; the chocolate should begin to set within 2 minutes and have a uniform sheen to it. Milk and white chocolate will take a little longer due to the added milk fat.

The precise temperatures and methods outlined in this guidance document are for general purposes. Modification to these methods may be necessary given differing equipment and workspace conditions. For questions, contact your Guittard Chocolate representative.