

# Ultrasound assisted tempering of chocolate

## Identification

**Key words** -  
**Latest version** 2015/07/28  
**Completed by** SP

## How does it work?

**Primary objective**  
**Working principle**  
**Images**  
**Additional effects**  
**Important process parameters**  
**Important product parameters**

## What can it be used for?

**Products**  
**Operations**  
**Solutions for short comings**

## What can it NOT be used for?

**Products**  
**Operations**  
**Other limitations**  
**Risks or hazards**

## Implementation

**Maturity**  
**Modularity**  
**/Implementation**  
**Consumer aspects**

**Legal aspects**

**Environmental aspects**

## **Facilities that might be interesting for you**

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## **Further Information**

**Institutes**

**Companies**

**References**

Source:

<http://www.foodtech-portal.eu/index.php?title=Special:PdfPrint&page=Ultrasound+assisted+tempering+of+chocolate>