

**Method to increase the antioxidant activity of chocolate**

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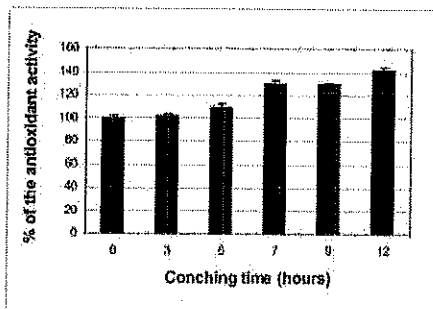
US6737088 (B1)

EP0512910 (A2)

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**Abstract of EP 1894473 (A1)**

The present invention relates to a novel method for conching chocolate, whereby a chocolate mass is submitted to a conching method that comprises the following steps: - a dry conching step performed at a temperature of between 50 DEG C and 70 DEG C, - and subsequent a wet conching step performed at a temperature of between 60 DEG C and 110 DEG C. Most preferably the dry conching step is performed at about 80 DEG C and the wet conching step at about 60 DEG C or 90 DEG C. Advantageously, this adapted conching process conserves and even increases the antioxidant activity of a chocolate. Consequently, the present invention further relates to a method of conserving and/or increasing the antioxidant activity of chocolate and to chocolates processed accordingly.

**Figure 6**

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