

Physical characteristics of optimized jaggery nuggets

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■ **ABSTRACT** : Chocolate products are the most important products that are popular with a lot, especially children and as a source of energy in addition to its high nutritional value. In chocolate industry, many of ingredients such as cocoa, sugar, cocoa butter, fats, emulsifiers and flavorings play an important role in product quality. This research aims to produce chocolate nuggets using jaggery powder, which contains enormous wealth of minerals, protein, vitamins and useful sugar as compared to sugar. Chocolate nugget is formulated using jaggery powder, cocoa powder, cocoa butter, nuts and spices. Physical characteristics (Hardness and Color) of jaggery based nuggets were optimized using Response Surface Methodology (RSM).

■ **KEY WORDS** : Jaggery, Chocolate nugget, RSM, Cocoa emulsifier

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