

Real Chocolate Types

Chocolate comes in so many shapes, sizes, and types that it's tempting to try them all. With so much variety, figuring out what to buy is a very important first step.

Real Chocolate Name	Manufacturer	Type	% of Cocoa	Form	Viscosity
Merckens Real White	Merckens	White	n/a	Disk	
Peter's Original White	Peter's	White	n/a	Block	●
Callebaut White Chocolate	Barry Callebaut	White	25.9%	Disk	●●
Superfine	Peter's	Milk	30.5%	Block	●●●●
Broc	Peter's	Milk	31.5%	Block	●
Callebaut Milk Chocolate	Barry Callebaut	Milk	31.5%	Disk	●●
Marquis	Merckens	Milk	34.0%	Disk	●●●
Burgundy	Peter's	Dark	47.0%	Block	●
Yucatan	Merckens	Dark	51.0%	Disk	●●●
Callebaut Dark Chocolate	Barry Callebaut	Dark	53.0%	Disk	●●●
Gibraltar	Peter's	Bitter	60.0%	Block	●●

Percent Cocoa: The percentage of cocoa in the chocolate. The percentage can include the cocoa bean, cocoa butter and or cocoa powder. Generally, the higher the percentage of cocoa, the darker and more intense the chocolate.

Form: Chocolate comes in disk or block form. Chop blocks into chunks for easy melting.

Viscosity: The thinness or thickness of chocolate. Use very viscous (or thick) chocolate for recipes, sauces, molding, piping and stiff fillings. Use thin chocolates for coating candies in a thin layer of chocolate. Very thin chocolate can also be used in fountains. The more ●, the thinner the chocolate.

What is real white chocolate?

Technically, not chocolate because of the lack of cocoa powder. Made with cocoa butter, milk product, sugar and vanilla. When tempering, white chocolate should be worked with between 84-87° F.

Callebaut White Chocolate - Smooth white chocolate has balanced milk, cocoa and creamy caramel taste. It comes in small disk form making this chocolate an easy chocolate to work with.

Peter's Original White Chocolate - A rich cream color and cocoa butter-based, whole milk chocolate. It has a delicate chocolate aroma and flavor.

Merckens Real White Chocolate - Rich ivory color with a smooth and creamy flavor. It comes in disk form.

What is real milk chocolate?

Generally contains 10-34% cocoa solids, which includes cocoa, cocoa butter, sugar & more than 12% milk solids. It is seldom used for baking except for cookies. When tempering, milk chocolate should be worked with between 84-87° F.

Callebaut Milk Chocolate - Smooth milk chocolate has a balanced milk, cocoa and creamy caramel taste, it comes in small disk form making this chocolate an easy chocolate to work with.

Superfine Milk Chocolate - A very creamy, golden colored milk chocolate with a hint of spicy overtones. When melted it has a medium liquidity, making it a very versatile chocolate.

Broc Milk Chocolate - One of Peter's original Swiss formula. It has a predominant milk flavor and is slightly less sweet than Superfine.

Marquis Milk Chocolate - Has a rich dairy and chocolate flavor.

What is real dark chocolate?

Sweetened chocolate with high content of cocoa solids, typically 35-60%. Generally, dark chocolate has little (less than 12% milk solids) or no milk. Delicious in recipes or candies. When tempering, dark chocolate should be worked with between 86-90° F.

Callebaut Dark Chocolate - Smooth dark chocolate has a balanced milk, cocoa and creamy caramel taste. It comes in small disk form making this chocolate an easy chocolate to work with.

Burgundy Dark Chocolate - Has a reddish cast with a subtle fruity-wine flavor note.

Yucatan Dark Chocolate - Balanced chocolate liquor complements all types of centers.

Gibraltar - A true bittersweet chocolate with 60% cocoa solids especially adapted to blend with sweet centers.

