

## Temperature Sweep of Melted Chocolate

Application Proof

Temperature sweeps provide insight to a material's viscosity change over a given temperature range under a constant shear rate. They are used to determine phase transition points. A material's phase transition point is valuable when considering appropriate storage requirements, predicting performance behavior and designing process equipment.

### Instrument/Run Parameters

**Manufacturer/Model:** ATS RheoSystems/ BLACK PEARL Rheometer  
**Measuring System:** 25 mm Concentric  
**Geometry:** Cylinders  
**Shear Rate (1/s):** 2  
**Temperature Range (°C):** 60 to 20

### Sample Parameters

**Sample Type:** Commercially available milk chocolate bar  
**Pretreatment:** Heat to 60 °C  
**Sample Size:** 15 mL

### Temperature Sweep of Melted Chocolate

