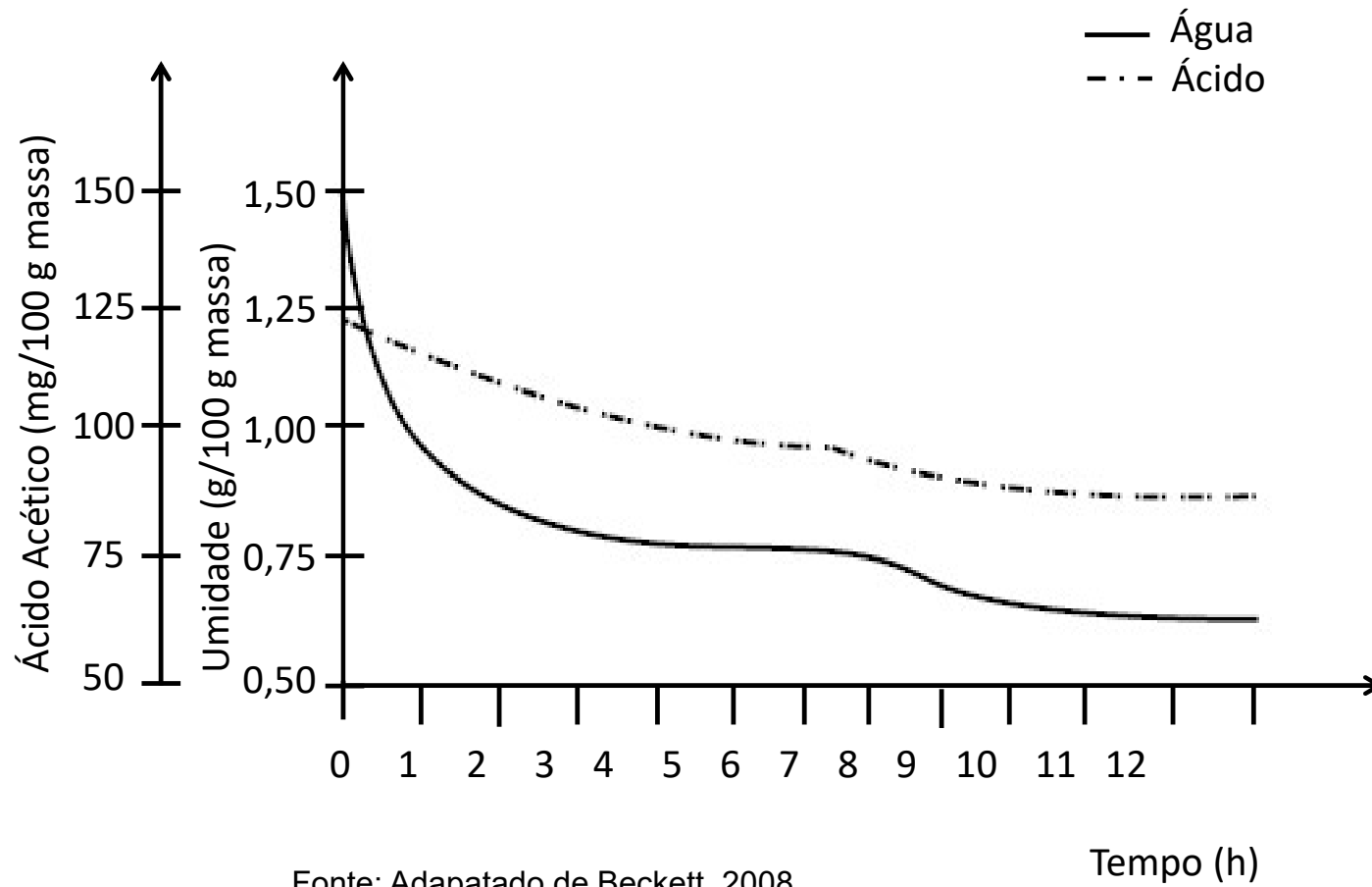


# Exercícios

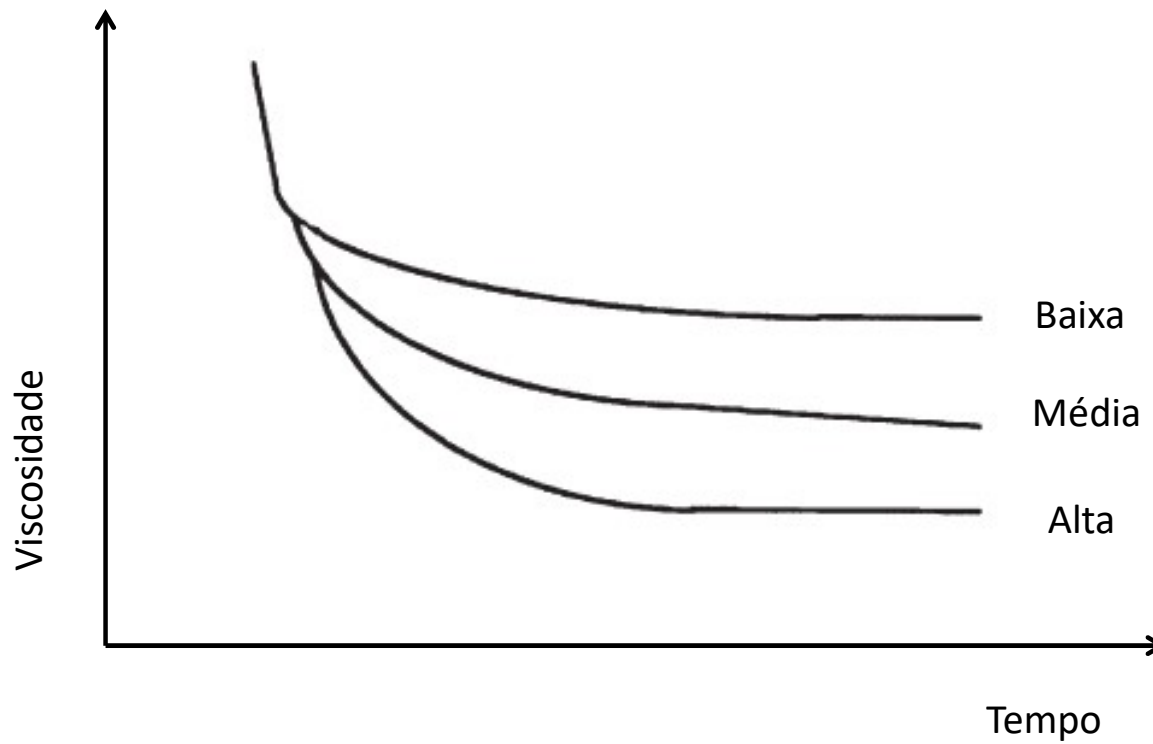
Conchagem, Temperagem, Embalagem

# ACIDEZ E UMIDADE



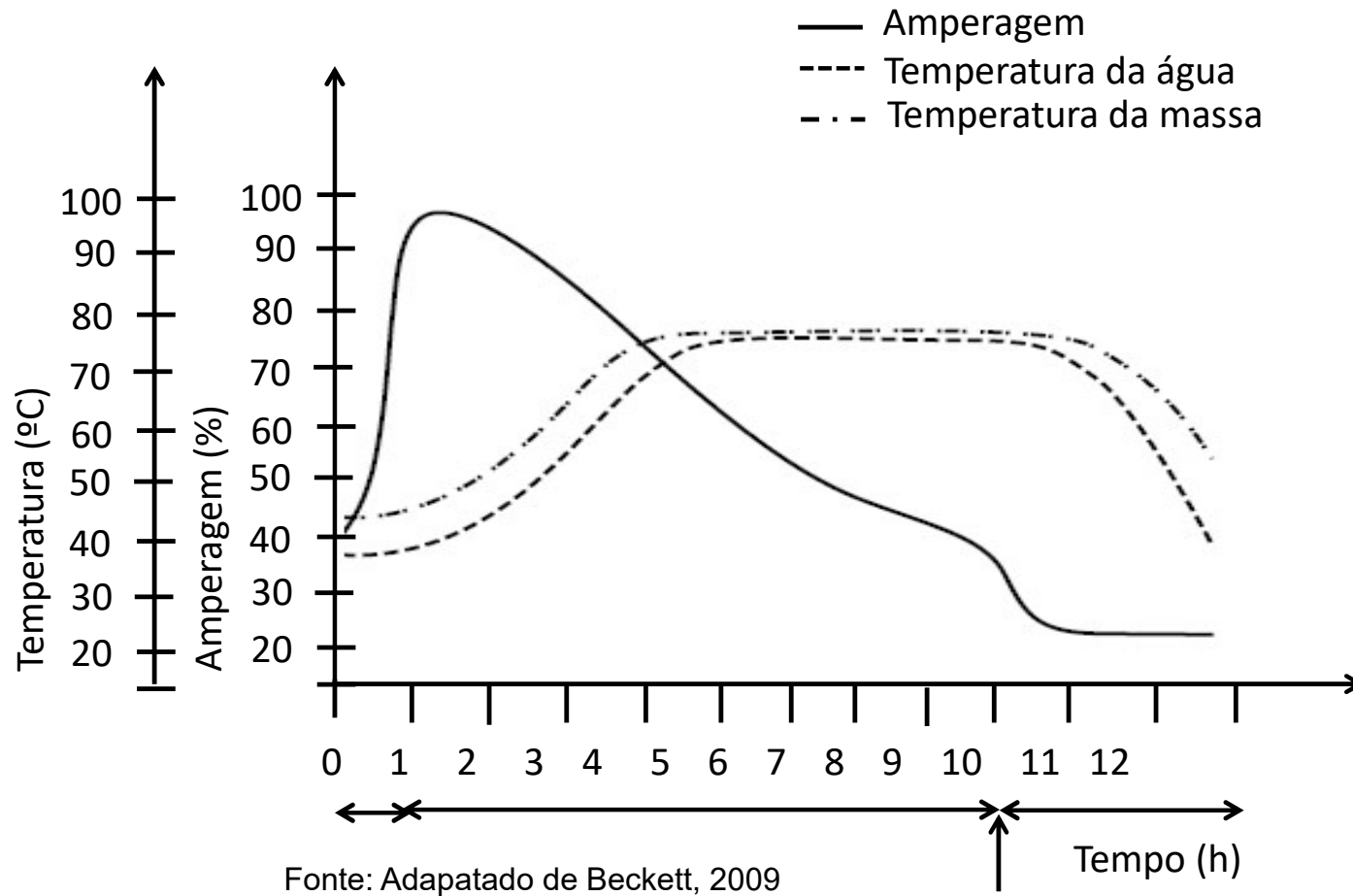
Fonte: Adaptado de Beckett, 2008

# TAXA DE CISALHAMENTO

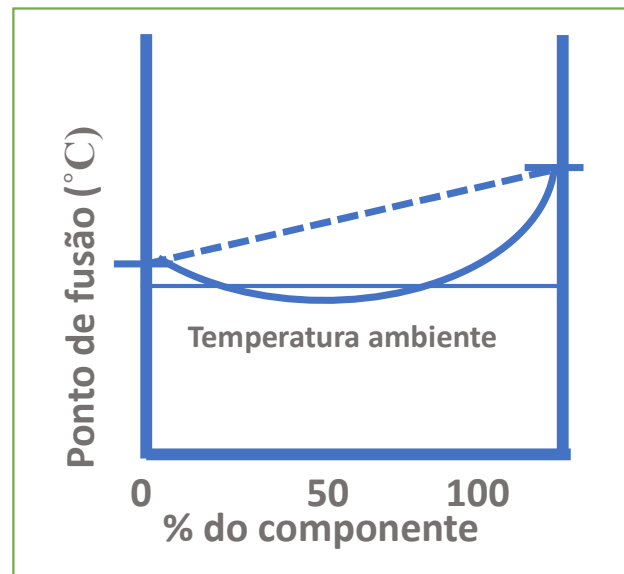


Fonte: Adaptado de Beckett, 2008

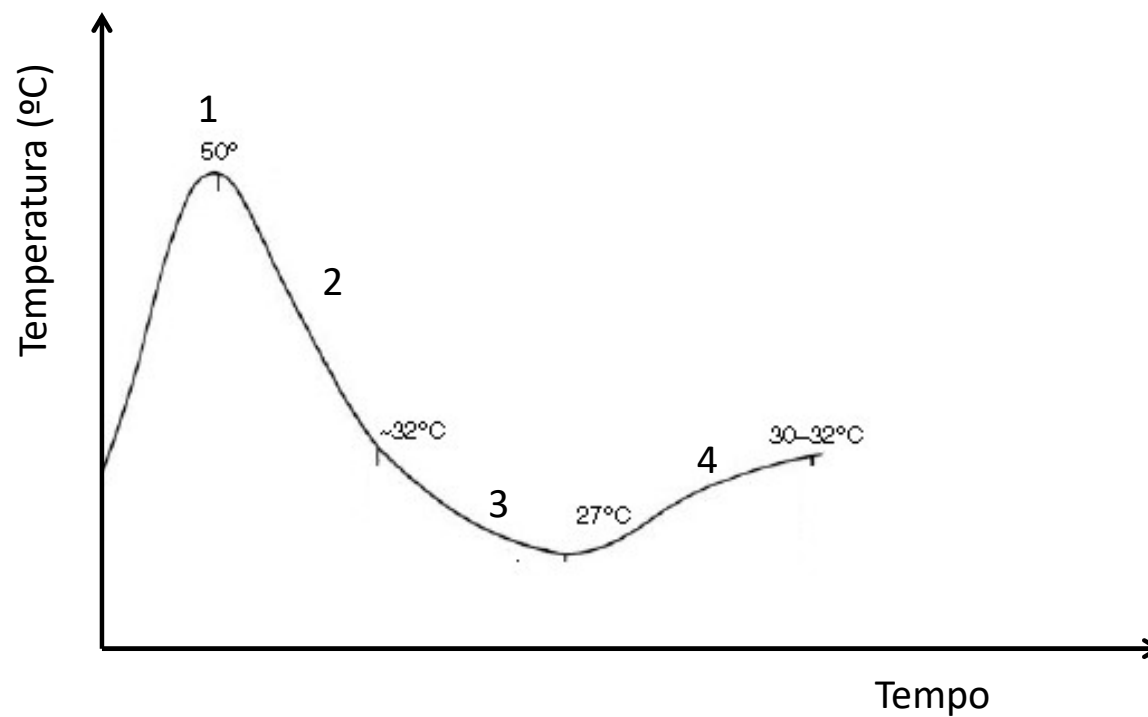
# CONCHAGEM



# MISTURA DE LIPÍDIOS



# TEMPERAGEM

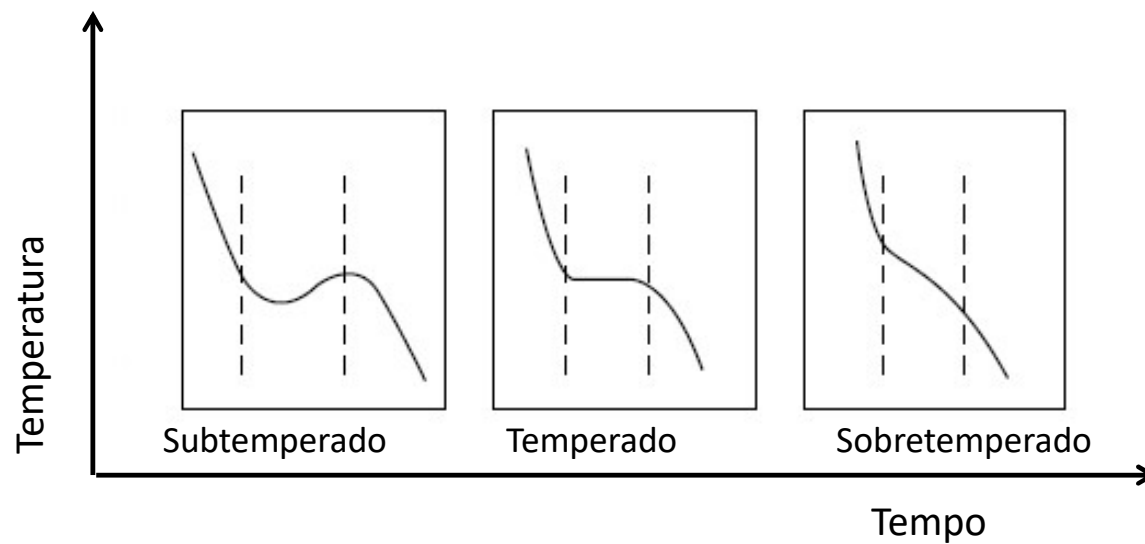
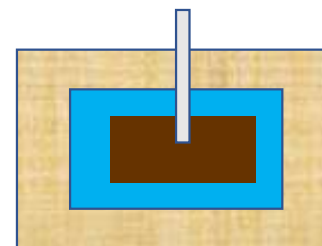


Fonte: Adaptado de Talbot, 2009

# TEMPERÍMETRO



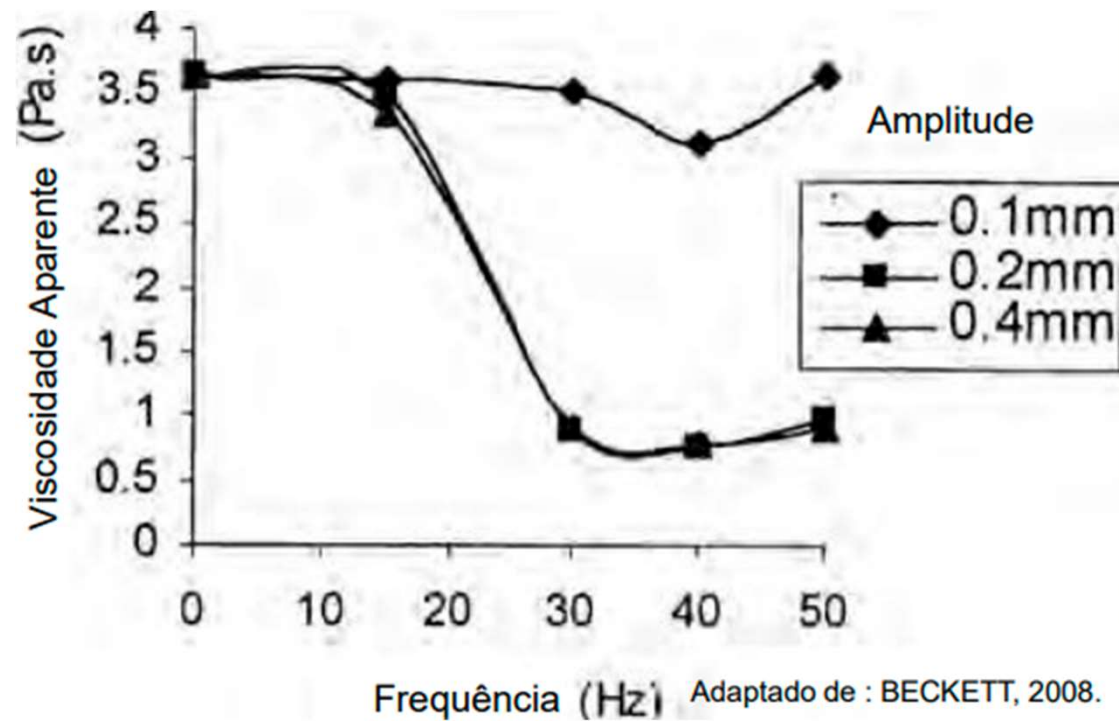
Resfriamento do chocolate



Fonte: Adaptado de Talbot, 2009

# MOLDAGEM

- ✓ Remoção de bolhas de ar – Chocolate ao Leite





# EMBALAGEM

- Selecionar uma embalagem
- Descrever o material da embalagem
- Descrever o produto embalado
- De que forma a embalagem protege o produto?
- Analise o marketing da embalagem