

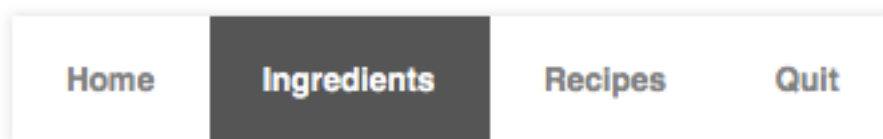
Welcome to h-choc.com

Here is a small manual for how to use the website.

1- Price and creation of ingredients

Before starting your creation, and finalizing your recipes, first you should add the price of the ingredients that you use the most (cream, sugar, butter, chocolate, fruit purees...)

First, select “ingredients”



Bienvenue **test** (name@company.com)

T

Search ingredient by entering the name of the ingredient in the search bar. For example, type “cream,” then click search.



Home Ingredients Recipes Users Quit

Bienvenue **Hawecker** (hawecker@wanadoo.fr)

Ingredients

Filter by

Name :

Category :

You can also search by category, for example, as shown below, “dairy products.”

Ingredients

Filter by

Name :

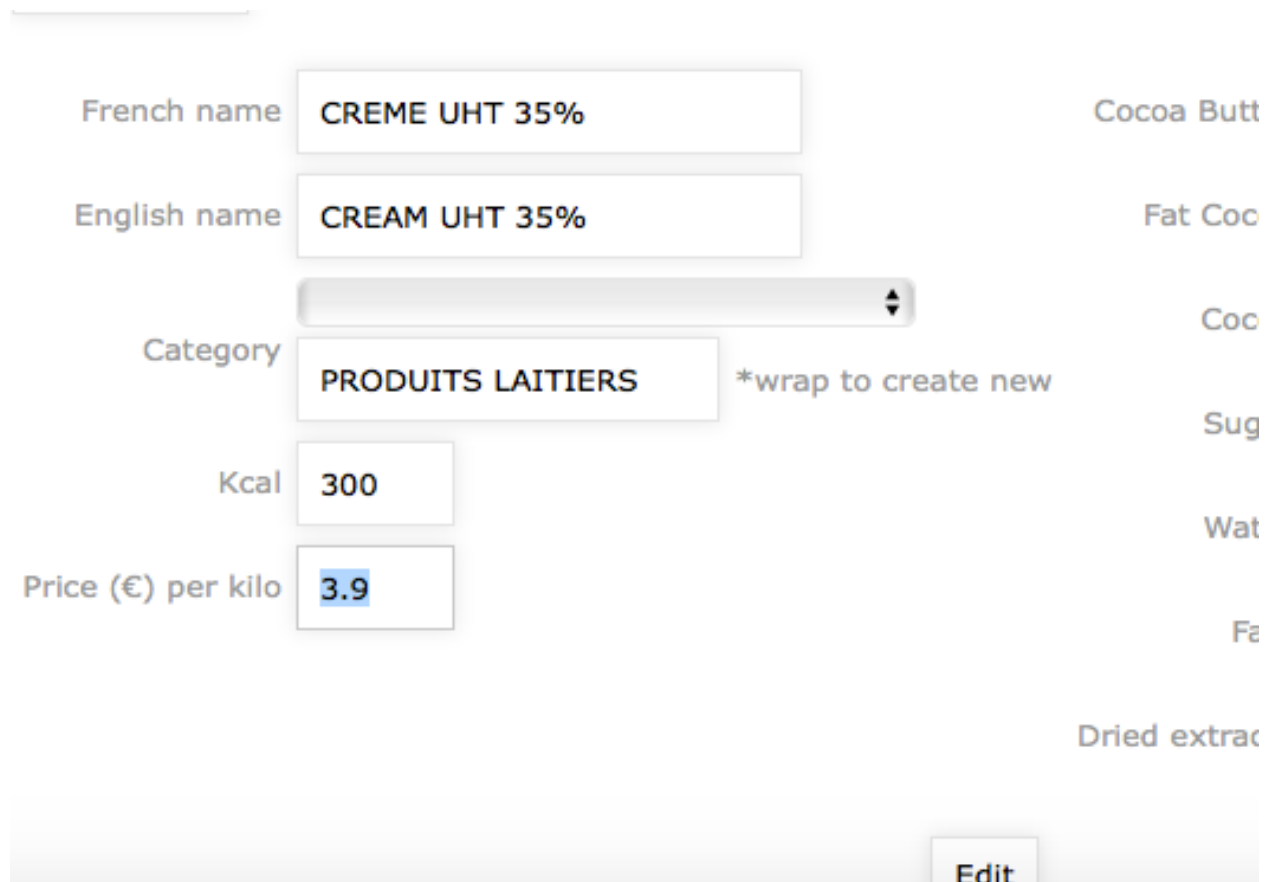
Category :

			Cocoa Butter	Fat Cocoa	Co
+					
DAIRY PRODUCTS					
		BUTTER	0.00	0.00	0
		CONDENSED MILK	0.00	0.00	0
		CREAM 40%MG	0.00	0.00	0
		CREAM UHT 35%	0.00	0.00	0
		DRY BUTTER	0.00	0.00	0
		MILK POWDER 0%	0.00	0.00	0
		MILK POWDER 26%	0.00	0.00	0
		WHOLE MILK	0.00	0.00	0

You can choose from different types of cream by clicking on the modifier icon near the name of the ingredient:

		CREAM 40%MG
		CREAM UHT 35%

A new page will appear where you can modify the price of the ingredient. When you have entered the new price click “EDIT”



The image shows a web form for editing an ingredient. The form is organized into two columns. The left column contains the following fields: 'French name' with the value 'CREME UHT 35%', 'English name' with 'CREAM UHT 35%', 'Category' with a dropdown menu showing 'PRODUITS LAITIERS' and a note '*wrap to create new', 'Kcal' with '300', and 'Price (€) per kilo' with '3.9'. The right column contains a list of nutrients: 'Cocoa Butt', 'Fat Coc', 'Coc', 'Sug', 'Wat', 'Fa', and 'Dried extrac'. At the bottom right of the form is an 'Edit' button.

The database of the ingredients is large enough that you can enter any new ingredient that you want. You can easily add it to the database but make sure to know the exact composition of the ingredient. To do this click on “ingredient” then “add ingredient”

Ingredients

Filter by

Name :

Category :

Add an Ingredient

A new page will appear in which you can fill out all of the fields and then click “add”

French name	<input type="text"/>	Cocoa Butter	<input type="text" value="0.00"/>	Protein	<input type="text" value="0.00"/>
English name	<input type="text"/>	Fat Cocoa	<input type="text" value="0.00"/>	sweetening Index	<input type="text" value="0.0000"/>
Category	<input type="text"/>	Cocoa	<input type="text" value="0.00"/>	Grover Index	<input type="text" value="0.0000"/>
Kcal	<input type="text"/>	Sugar	<input type="text" value="0.00"/>	Milk Powder	<input type="text" value="0.0000"/>
Price (€) per kilo	<input type="text"/>	Water	<input type="text" value="0.00"/>	Fruit pulp	<input type="text" value="0.0000"/>
		Fats	<input type="text" value="0.00"/>		
		Dried extracts	<input type="text" value="0.00"/>		

*wrap to create new

2-Creation of recipes

Before you start, open two pages at the same time so that if you make a mistake the last page on which you clicked “enter” is still open so that your work will be saved.











To add a new recipe click on “recipes”

Recipes

Filter by

Name :

Category :

Category	Recipes Name	Nb Ingredient	+	
	BASES: GANACHE CARAMEL	6		
	BASES: GANACHE PASSION	6		
	BASES: GANACHE THE	10		
	OPERA GANACHE 62%	6		
	OPERA GANACHE 70%	6		

Then "add recipe"

Recipes

Filter by

Name :

Category :

Write the name of the recipe in the field, then click on "create recipe"

Recipe - Add

Recipes Name :

honey ganache

Create recipe

A new page will open where you can enter a category for your recipe (coated bonbon, moulded bonbon , biscuit, fruit mousse...) in order to quickly find your recipes. You can also add instructions for your recipe books.

Recipe - Edit

Recipes Name honey ganache

Category

coated bonbon

*wrap to create new

Rename



Setpoint

coated with dark chocolate 66%
gold stripes for decoration
cutting 2/3 cm

Then click on “rename” to register the title.

Then you can begin to create your recipe by using the scroll bar to enter all of the ingredients and quantities.


Process	Ingredients	Weight (g)
	cream	
	CHESNUT CREAM	
	CREAM 40%MG	
	CREAM UHT 35%	

Enter the weight

i	CREME UHT 35%	359
i	MIEL	274
i	TANNEA LAIT 43%	294
i	GAYAS 70%	419
i	BEURRE DE CACAO	85
i	BEURRE LAITIER	70

Each time you click on “enter” when you write in a new weight, the entire recipe will be saved.

Verify using the software that the composition is good to you in terms of texture, shelf life, and taste (sugar etc...)

AW ⓘ : 0.8239	Eau ⓘ : 18.51 %	Visualiser / Enregistrer la r <input type="checkbox"/> Afficher les prix Recette : <input checked="" type="radio"/> de base (1501 g) <input type="radio"/> multiplié (0 g)  
Sweetness index ⓘ : 0,38 %	Sugar ⓘ : 34,45 %	
EST ⓘ : 81,49 %	Cocoa Butter ⓘ : 25,26 %	
KCAL / 100g : 484,27	Other fats ⓘ : 12,35 %	
	Dry cocoa mass ⓘ : 8,72 %	

You can also calculate the recipe following the quantity that you would like to use.

There are two solutions:

First you can directly write the weight that you would like in the field total and then click on “enter” and the recipe will be automatically updated.

TOTAL :	1501	100%	15,99€	
	1000			
	X1.5	X2	X3	X5

If you know the final weight of the recipe, you can multiply to achieve the quantity that you want.

You can input the process of the recipe by either writing directly into the procedure field, or you can copy and paste if the recipe is already written in another document.

The screenshot shows a recipe editor interface. On the left, there is a procedure field with a list of steps (1-8) and a text area containing the following instructions:

- 1 warm the cream and honey
- 2
- 3 put on the chocolate and cocoa butter then mix
- 4
- 5
- 6 add the butter
- 7 check the temperature
- 8

On the right, there is an ingredients list with the following items:

- CREAM UHT 35%
- HONEY
- TANNEA MILK 43%
- GAYAS 70%
- COCOA BUTTER
- BUTTER

At the bottom right, there is a button labeled "Confirm change".

Click "confirm change" to save.

Cost of ingredients

The cost of ingredients is shown in two different ways, the first depends on the weight in KG.

	Price Multiplied	Price/Kg
		2.39€
		15.00€
		13.00€
		14.00€
		12.00€
		4.50€
	0,00€	10,66€/Kg

The second is the price of the recipe.

--	--	--

	+	
:	1499	100% 15,97€
	1499	

And finally the price of the enrobed product:

Input the weight of the filling for one bonbon, then input the type of the chocolate you will use to enrobe and click “enter”

You will see the cost of ingredients for your enrobed product. Scroll down to see the cost broken down by filling and coating for an individual bonbon, as well as the nutritional information of the final product.

1501

0

gl_

X1.5

X2

X3

X5

COST OF CHOCOLATE CANDY

1- Weight of coating

2- rooms / basic recipe



3- Coating Chocolate

4- Percent of coating chocolate %

OK


1- Weight of coating


2- rooms / basic recipe

3- Coating Chocolate  


4- Percent of coating chocolate %


5- Weight after coating **12.5 g**

6. Price of a sweet **0,113 EUR** 

7. Kcal /100g total **479.55** 

5- Weight after coating **12.5 g**

6. Price of a sweet **0,113 EUR** 

7. Kcal /100g total **479.55** 

Interior price : 0,088 EUR Coating price : 0,025 EUR

[4-Print and save the recipe](#)

To print the recipe, choose if you want the original or one whose size has been adjusted. You can also choose whether or not to see the cost then click on the PDF logo with the eye.



Your recipe will appear like this:

CHETTE 3 DENTS		
Process	Ingredients	Poids
me et le miel	CREAM UHT 35%	358
	HONEY	274
couvertures	TANNEA MILK 43%	294
	GAYAS 70%	418
	COCOA BUTTER	85
re on	BUTTER	70
ser 24h		

You can also save the recipe on your hard drive using the PDF button with an arrow.



5-To search for a recipe

When you have a lot of recipes in your database, there are different ways to locate them.

You can click on “recipe” and you will see all of your recipes in order from A-Z.


Or you can type the name or part of the name of the recipe in the search bar. For example, “honey”:

Recipes

Filter by

Name	:	<input type="text" value="honey"/>	<input type="button" value="Search"/>
Category	:	<input type="text"/>	

To delete a recipe click on the “delete” button on the right

GANACHE MIEL	0		
SES: GANACHE MIEL	6		