

# "Choc" Full of Information

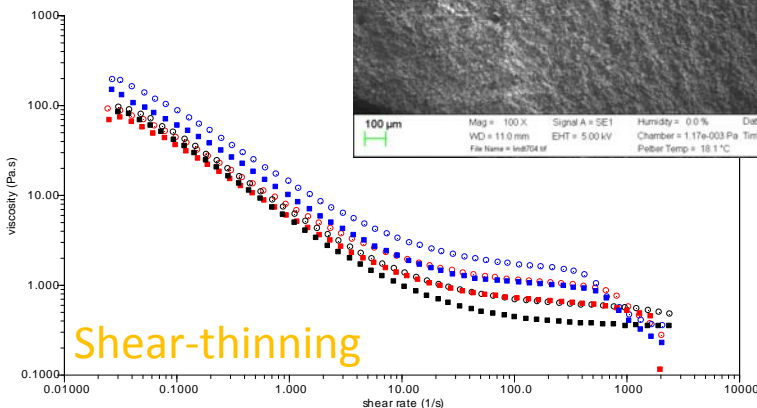
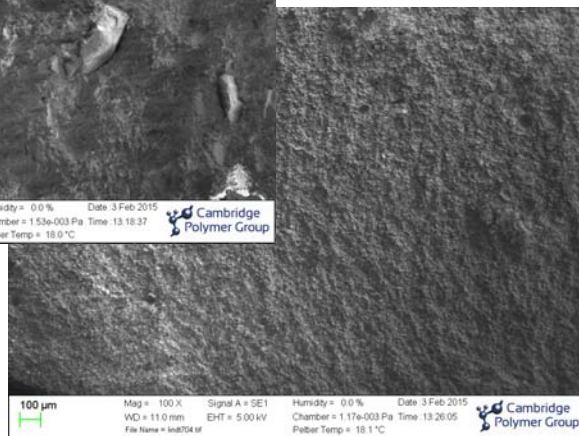
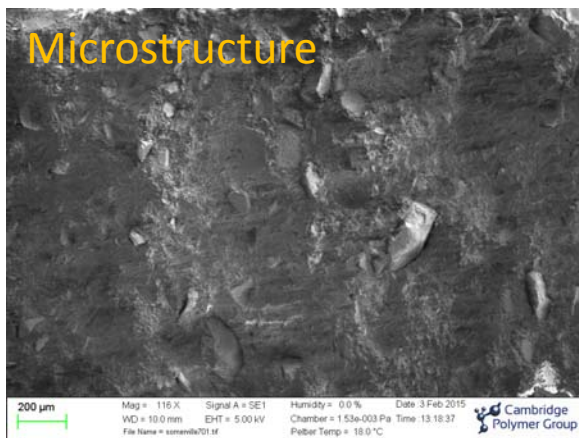
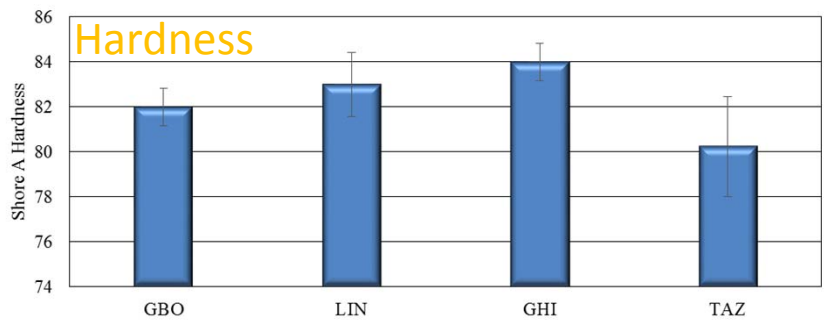
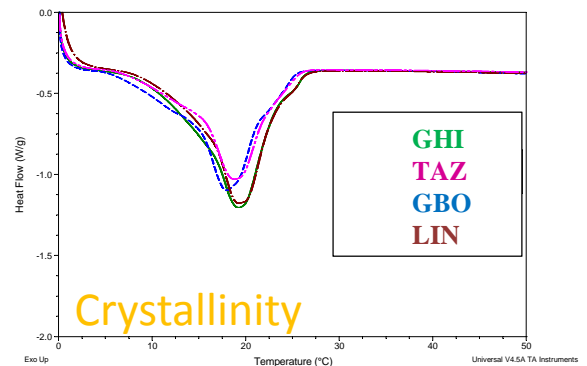


Chocolate has structural, rheological and chemical properties that contribute to make the experience of eating it a delight. For those out there who won't find that experience ruined by knowing more details, we provide a case study comparing 4 commercially-available chocolate brands. Many of the techniques routinely employed by CPG in analyzing polymers can be used to evaluate mechanical properties, flow behavior and caffeine and theobromine content.

In a related application note, we report results from scanning electron microscopy, hardness testing, rheometry, differential scanning calorimetry, and gas chromatography / mass spectroscopy.



Key:  
 GBO: Green & Black's  
 GHI: Ghirardelli  
 LIN: Lindt  
 TAZ: Taza



## Caffeine and theobromine content

