

Moisture Control during Chocolate Storage**Effects of Uncontrolled Humidity**

- Become stale and rancid
- Loose colour, aroma and flavour
- Fungus and mold growth
- Sticks to wrapper
- Breakage, crumbling and sogginess

**Causes of Uncontrolled Humidity**

The generally followed practice is to store the chocolates and candies in air-conditioned storehouses. The duration between manufacturing process and consumption can vary between one week to a year. Thus, it is extremely important to maintain chocolate quality during this time.

However, in spite of storing chocolates in air-conditioned space in hotels, airlines and supermarkets regularly lose large quantities due to deterioration in quality. The main cause for this loss and damage is humidity, which air-conditioning cannot often control effectively. Chocolates also give up moisture on storage.

General Recommendations

Chocolates should be stored at 35±5% RH at 25°C for it to retain its original flavour and aroma.

Bry-Air Solution

Ideally, a dehumidifying system in conjunction with air-conditioning system should be installed to provide the optimum condition for safe storage of chocolates and avoid spoilage.

Chocolates not only need to be stored in cool, dry spaces but also need humidity control during processing, coating and packaging. Bry-Air Dehumidifiers have helped many chocolate manufacturers to maintain optimum required humidity conditions in their production, package and storage.

Partial Reference list

- MAS (Malaysian Airlines), Kuala Lumpur Airport, KL, Malaysia
- Park Royal Hotel, Delhi, India