

Supplementary materials

To accompany

Microwave Roasting as an Alternative to Convection Roasting: Sensory Analysis and Physical Characterization of Dark Chocolate

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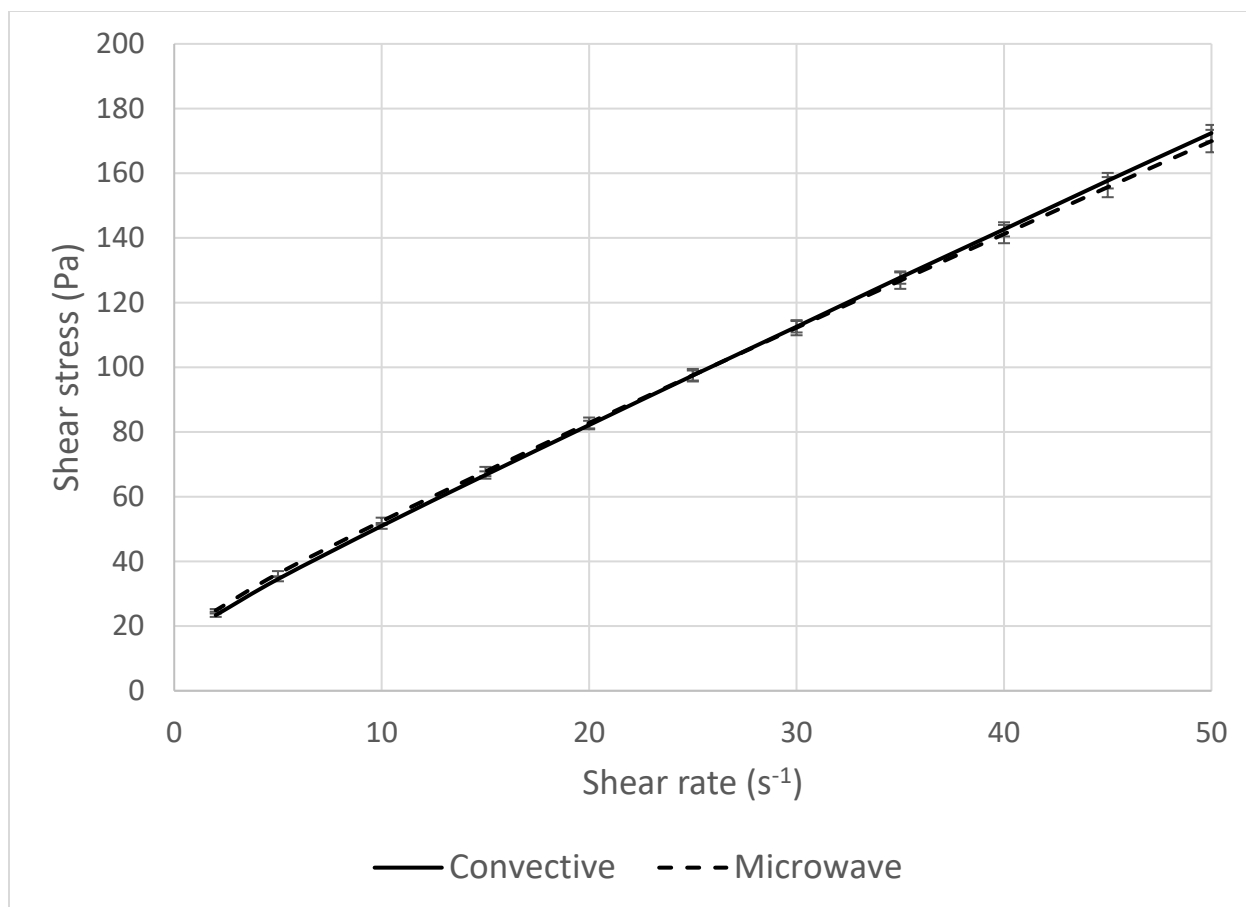


Figure S1. Shear stress in function of increasing shear rates for chocolates produced from convective and microwave roasted cocoa beans ($n=3$).

	Convection	Microwave
σ_{CA} , downward (Pa)	6,43 \pm 0,18	7,73 \pm 0,13
η_{CA} , downward (Pa.s)	2200 \pm 23	2056 \pm 30
Thixotropy (Pa)	1,20 \pm 0,32	1,34 \pm 0,33
η^* @ 50 s ⁻¹ (mPa.s)	3458 \pm 39	3400 \pm 49

Table S1. Flow parameters (mean \pm S.D.) of the chocolates produced from convective and roasted cocoa beans (n=3). No significant differences were found for the different flow parameters ($p < 0.05$).