



Controlled humidity keeps the chocolate fresh

The Chocolate Academy, Dubai



The Chocolate Academy has centres all over the world. These centres teach and train artisans and professionals who want to improve their working skills in chocolate and learn more about new trends, techniques and recipes. The Chocolate Academy in Dubai, UAE, the first in the region, soon became the number one place to exchange knowledge about this divine delicacy.

The ideal temperature for storing chocolate is between 17 and 22 °C, and it is important to keep the temperature consistent. Chocolate must also be protected against humidity, and as a general principle, the maximum relative humidity in the warehouse should be 70%. Storage of chocolate products on floors or against walls should be strictly avoided because this greatly increases the risk of absorption of humidity.

Without proper storage and the right humidity levels, chocolate soon lose its shine and can either sugar bloom or fat bloom, both conditions which are caused by moisture. In sugar bloom, condensation causes the sugar to absorb the moisture and dissolve. When the moisture evaporates, the sugar forms larger crystals leaving a dusty layer. This means the chocolate suddenly feels dry and does not melt to the touch. Fat bloom happens if the chocolate gets too warm. The cocoa butter melts and then re-solidifies, leaving grey streaks. Both of these types of blooms happen when chocolate is stored improperly.

Case study:

- Humidity control at The Chocolate Academy, Dubai

Advantages:

- No condensation
- Controlled moisture levels
- Consistent temperature
- Reduced energy costs



The cold storage at
The Chocolate Academy



"Chocolate is happiness
that you can eat".

Climate challenges

Dubai weather is characterised by a tropical desert climate with hot, sunny conditions and humidity averages between 50% and 60% near coastal areas. In the summer, the weather in Dubai is very hot and humid, with humidity averaging over 90%.

This hot desert climate has its challenges for businesses like The Chocolate Academy. In the spring of 2016, the cold storage room at The Chocolate Academy encountered condensation, especially on finished products. As a result, they could no longer store the products there and had difficulties finding an alternative storage solution.

Creating the perfect conditions

Munters arranged a visit to The Chocolate Academy and soon realized that something had to be done to control the humidity in the storage area. By installing a ComDry M170L, the problem was eliminated and the production could get going again.

"The problem is now solved! The dehumidifier is very reliable, stable and exceeds our expectations," explains Philippe Marand, Head of The Chocolate Academy.

The ComDry series is a range of desiccant dehumidifiers with high reliability and low energy consumption. The air-cooled condenser cools the wet reactivation air below its dew point and the resulting water droplets are collected in a drip tray. This water is then pumped away with a built-in drainage pump. The Chocolate Academy can now continue to run its courses and train people without any interruptions or damaged chocolate creations.

Would you like to find out if Munters has a solution for your company too?
If so, please visit our website, www.munters.com/food

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