

# What do you use to measure of chocolate particle size?

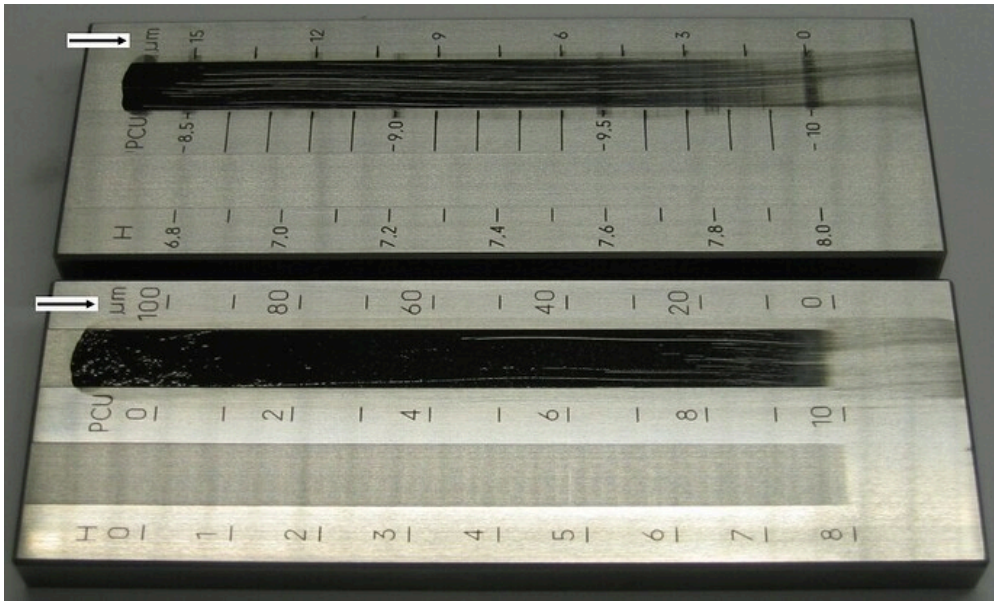
grindometer, particle-size

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ufukayyildiz 1 July 11, 2020, 10:27pm

What do you use to measure of chocolate particle size?

Grindometer?



Micrometer?



or

images from wikipedia.

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Roy 2 July 12, 2020, 12:08am

I have used both previously; micrometer caliper and Hegman Gauge or grindometer...

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**ufukayyildiz** 3 July 12, 2020, 12:14am

i have not used grindometer but i guess it is better then a micrometer especially for chocolate? Am i right?

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**ufukayyildiz** 4 July 12, 2020, 12:19am

nice technology 😊

Labman - TIDAS Automated Grindometer Hegman Gauge F...



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**Roy** 5 July 12, 2020, 12:20am

Actually it depends upon the skill in using either devices .But I find Hegman gage to be more accurate...

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**gharsallah.mouna** 6 July 12, 2020, 9:58pm

Micrometer will provide with the biggest particles size.  
The more efficient is lazer diffraction

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**ozgur koyun** 7 July 13, 2020, 1:12am

hi everyone i used micrometre and PSD (particle size distribution). this instruments are very important for chocolate industries. both of them very usefull. when you want to use PSD and you can take percents of results your targets.



i think which one is better ofcourse PSD.

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**Roy** 8 July 13, 2020, 3:15am

PSD is nearer to the old fashioned Hegman gage than the micrometer as the hegman can show particle distribution by manual means. Unless your business is huge you can't invest in very expensive Sophisticated devices using electronics to show results.

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**ozgur koyun** 9 July 13, 2020, 8:02pm

yes you can be right but we usually use it in liquor you know liquor include big size particle it has to be max 400 micron for us and we need to know paricle size distribution. i think it is very important for this sector espacially befor the chocolate prosess.

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**Roy** 10 July 13, 2020, 11:17pm

In chocolate liquor refining particle size are aggregates -of different particle sizes.

Wait ...400 microns 😊...?

Is it not that gritty,? that just about 0.4 mm... Well refined chocolate should not be more than 30 microns and not lesser than 10 microns.

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**ozgur koyun** 11 July 14, 2020, 1:42am

😊 I guess you mixed chocolate and cacao liquor. this two process is very different from each other. cacao liquor has to be max. 400 micron. for after. there are two steps. if you want to make cacao powder. you should go to different process and you should make cacao cake and cacao oil with pressing. end of the cake process you can make cacao powder. second step is if you want to use like to be cacao liquor. your cacao liquor process has to be max. 400 micron. after that you can add to mixer. second step is pre refining. end of the pre refining you should get 150 mic. last step is roller and conching. end of the roller what do you want to be size about chocolate. you can do it. for example 18 mic. 30. mic. etc.

2 Likes

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**Roy** 12 July 14, 2020, 2:33am

I see its raw liquor or milled nibs , not the finished chocolate that I was implying Got it