

Chocolate 3D Printing - Mia Kong



<https://www.youtube.com/watch?v=xBijFtsGqS4> (3:52-4:30)

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- ❖ Preload larger chocolate cylinder
- ❖ Requires cooler environment to avoid clogs
- ❖ Compound chocolate
 - Chocolate + vegetable oil + sweetener
 - Easier to work with
- ❖ Ideal chocolate is flowing but not liquidy
- ❖ Some printers do automatic tempering
- ❖ Need to swap out parts for food safety

