Blommer Chocolate's R&D Center Overview

Intentionally designed to showcase the rich history of Blommer and our continued pursuit to **enhance research & development—and to advance creative solutions of compound and chocolate technology for our customers.**



Chocolate Kitchen & Demonstration Area

Designed for maximum functionality, this flexible area is set up for virtual and in-person training and demonstrations.

- Temperature & humidity controlled for optimum chocolate working conditions
- Small & medium scale panning and tempering capabilities. Well-equipped for producing various centers & moulded confections.



Hot Kitchen

A functional workspace for bakery and beverage work—separate from chocolate work.

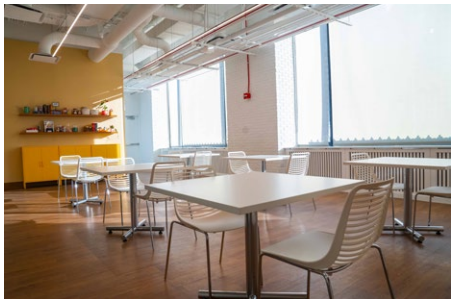
- Small scale bakery equipment including convection baking & frying
- Small scale ice cream freezer & blast chiller
- Gas range and Thermomix for producing a wide range of other applications



Development Lab

A space designed by, commissioned by, and run by scientific minds ready to bring creative solutions to life!

- Lab-scale equipment for liquor to bar production
- Cooling tunnel with enrobing equipment for chocolate and compound
- Analytical equipment matching production and beyond
- Environmental chambers for shelf-life testing



Collaboration Hub

Intentional spaces designed to spark ideas and cultivate creative solutions.

- Conference room for meetings and tastings
- Ideation space with sweeping views of the Chicago River providing the ideal space to come together and collaborate
- Sensory nooks equipped with specialized lighting to blind samples