

# Celsius to Fahrenheit Conversion Table

## *For Use with Chocolate*

| Celsius (°C) | Fahrenheit (°F) | Notes   |
|--------------|-----------------|---|
| 10°C         | 50.0°F          | 10-20°C – Ideal Cooling Temperatures for Moulded Couverture |
| 11°C         | 51.8°F          |   |
| 12°C         | 53.8°F          |   |
| 15°C         | 59.0°F          | 15-18°C - Ideal Cooling Temperatures for Molded Coatings    |
| 15.55 C      | 60° F           |   |
| 16°C         | 60.8°F          |   |
| 17°C         | 62.6°F          |   |
| 18°C         | 64.4°F          | 18°C - Minimum Workshop Temperature                         |
| 18.33°C      | 65°F            |   |
| 20°C         | 68.0°F          | 20°C with < 50% humidity – Ideal Workshop Conditions        |
| 21°C         | 69.8°F          |   |
| 22°C         | 71.6°F          | 21.5°C - Maximum Workshop Temperature                       |
| 23°C         | 73.4°F          |   |
| 25°C         | 77.0°F          |   |
| 27°C         | 80.6°F          |   |
| 30°C         | 86.0°F          |   |
| 40°C         | 104.0°F         |   |
| 42°C         | 107.6°F         | Standard Chocolate Crystal Melt Out Temperature             |
| 45°C         | 113°F           | Highest Recommended Chocolate Crystal Melt Out Temperature  |
| 48.8°C       | 120° F          |   |
| 50°C         | 122.0°F         |   |

**NOTES:** Cocoa butter melts at 80°-120°F. Chocolate softens at 85°F. Chocolate melts at 93°F. Fillings should be as near as possible to the temp. of the chocolate & best results generally obtained if 5°C lower.

**TCF Sales**

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