

How to Store Chocolate & Keep It Fresh for Longer



It can be difficult to imagine that delicious chocolate treats aren't eaten as soon as they arrive, but there are times when chocolate needs to be stored.

Perhaps you have been gifted a box of our luxury chocolates that, despite your best efforts, were not eaten all in one go around. Or maybe, you have learned the art of restraint (if this is the case, please share your secret with us!).

Either way, if you want your chocolate to last longer and still retain its optimal flavor and texture, properly storing it is essential.

Fortunately, here at L'Amour, we are experts in all things chocolate and are happy to share with you our tips for storing your favorite chocolates.

Do not refrigerate or freeze chocolate

Whether you only eat luxury truffles or consume any chocolate put in front of you, please don't store chocolate in the fridge. This is because chocolate easily absorbs the odors of whatever items it is placed near to in a fridge, which can have a detrimental effect on its flavor.

Furthermore, moisture in your refrigerator can lead to what is known as "sugar bloom," which is when the sugar rises to the surface of your chocolate and discolors it.

Also, do not freeze your chocolate. Here at L'Amour, all our gift boxes come shrink-wrapped, meaning that you can safely store but do not freeze. Most of what we produce have an alcohol infusion, alcohol does not freeze and the pressure of molecules expanding or contracting will compromise the integrity of the shell and cause the chocolate to crack, break and the leakage of the alcohol, causing deterioration in either taste, presentation or texture.

Store chocolate in a cool, dry place

When it comes to our luxury chocolates, we recommend storing them at a temperature between 58 and 72 degrees, as this ensures that the emulsion of cocoa solids and cocoa butter remains stable.

Our luxury chocolates come with a shelf life of 18 days. We pride ourselves on not using any preservatives or artificial flavors, which reduces their lifespan, and we ensure that you are only getting the best chocolate experience for your tastebuds.

Keep chocolate away from light

Both natural sunlight and artificial light can have a detrimental effect on the flavor and texture of your chocolate. This is because when chocolate comes into contact with both light and air, it undergoes oxidation, which causes it to bloom. Furthermore, as you might expect, when chocolate is exposed to light, it may also start to heat up and melt, which will alter the chocolate's chemical structure and cause it to bloom, meaning that you will notice white/greyish streaks or blotches on the chocolate's surface. Bloomed chocolate is safe to eat but may have an unappetizing appearance and texture.

White chocolate is most at risk of oxidation, whereas milk and dark chocolate are somewhat protected due to the cocoa solids present and their high levels of antioxidants. However, they aren't completely immune to the effects of light and air.

Store chocolate in an airtight container

If you have opened your chocolates or they don't come shrink-wrapped, to store them in an airtight container for protection from external odors and moisture. This can also help to protect your chocolate if you have no choice but to place it in the fridge, for example, if it has already started melting.

Can chocolate go bad?

Some chocolate can turn a little bad, such as chocolate that contains milk. However, if the chocolate contains only cocoa mass and sugar, then it can't technically go bad. That being said, it will bloom after several months.

What is the shelf life of chocolate?

The exact shelf life of chocolate is dependent on a number of factors, with luxury chocolates typically having a shorter lifespan than their cheaper counterparts. However, as a general rule, dark chocolate lasts the longest and, when stored correctly, can be eaten years after it has been bought as it contains the highest cocoa content.

Here at L'Amour, our luxury chocolate truffles are designed to be enjoyed as soon as possible, so you can get the full flavor and aroma experience. Trust us when we say that you won't want to store our luxury chocolates, as they are just too tempting to eat right away!