



# Chocolate Ice Cream Dip - 5 kg Bulk Pack

Flavours: Chocolate, Caramel Crunch, White Chocolate, Bubblegum



Ice cream Coating- is a quality product made from selected ingredients. This coating is manufactured using a speciality fat which gives the coating a smooth sheen and excellent coating properties. The product may be used for enrobing, coating and dipping ice-cream at a temperature of 4°C and below that temperature. A Chocolate dip that hardens on ice cream is a sweet and creamy topping that transforms into a firm, shell when it comes into contact with the cold ice cream.

**What You Need:** Dip Au Lait Sauce Warmer.

**Instructions for Use**

**Winter Periods / Cold Weather:**

In winter, there is formation of a white layer at the top. The white layer is simply fat that has ascended and solidified. If the product has solidified, it is recommended to heat the entire bucket in water at around 40°C (a warm water temperature). Once completely melted, it should be thoroughly stirred before use and maintained at a low heating temperature of 28 - 37°C (core product temperature). Prolonged heating at elevated temperatures can lead to the thickening of the coating.

**Summer Periods/ Warm Weather:**

During the summer or warm weather periods, the product is typically already in a melted, liquid state. The melting of coatings is influenced by storage conditions. Upon opening the bucket, a clear liquid is visible at the top, indicating the separation of fat and coating due to density differences. When decanting the product into the Dip-au-lait, it's essential not to skip the thorough stirring of the fat back into the rest of the product. Failing to do so may result in an inconsistent and thick balance in the bucket, as most of the fat is used in the initially decanted portion. Fat plays a crucial role in the quality of this product

**PLEASE NOTE : THE PRODUCT MUST FIRST BE STIRRED BEFORE DECANTING TO ENSURE THE FAT HAS BEEN COMPLETELY MIXED WITH THE REST OF THE CONTENTS.**

**Number of Dips:**

The number of dips depends on the temperature of the cones as well as that of the chocolate. There are approximately 200 dips for 5kg though this number is very conservative with proper use.

**Allergens** Contains: Milk, Soya.

The product is manufactured in a factory that uses Peanuts as well as Lupin. Individuals with a Peanut Allergen may be sensitive to Lupin.

**Storage Conditions & Shelf life**

Recommended storage is 18 - 20°C in a moisture free area. COOL DRY PLACE. Never allow the product to come into direct contact with water.

**Shelf life:** 12 months

**Packaging:** White polypropylene Bucket .

<u>Code</u>	<u>Unit Barcode</u>	<u>Each</u>	<u>CHOCOLATE DIP - BULK PACK</u>
1078	6001622010785	5kg	Chocolate Dip
1079	6001622010792	5kg	Caramel Crunch Dip
1077	6001622010778	5kg	White Chocolate Dip
1076	6001622010761	5kg	Bubblegum Chocolate Dip