



## All you need to know about working with **Modeling Chocolate & Chocolate Fondant**



### ESSENTIAL TOOLS:

- Shaker with cornstarch/powdered sugar - eliminates sticking of chocolate to work surfaces
- Non-stick Silicone mat - work area for rolling out larger pieces
- Rolling pin - 17" for large cakes, 7" rolling pin for small projects
- Flat top offset spatula or knife - for cutting out portions of product from the pail
- Sculpting tool set (5, 7, or 9 piece - plastic or stainless steel) - form, shape, mark and imprint
- Vinyl gloves - avoid fingerprints and diffuses heat from hands
- Paintbrush - water acts as an adhesive, use a paintbrush to apply water if extra strength is needed.
- Optional - Silicone Molds, Impression Mats, Cutters

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## HANDLING

### GETTING STARTED:

Below are some common questions that come about when working with chocolate based products. Before you get started here are some of the most helpful hints to keep in mind as you work:

- Keep hands cool while working
- As you're working, let the piece rest and cool to harden
- Keep the finished piece out of direct sunlight and heat
- Wearing gloves diffuses heat and avoids fingerprints
- When using silicone molds, set in the refrigerator for a few minutes
- If oils separate during shipping, knead oils back into product. If product crumbles, gather pieces and knead back in.

### HOW DO I GET CHOCOPAN PRODUCTS OUT OF THE PAIL?

Turn the pail upside down on your table and press on the bottom of the pail. Modeling Chocolate and Chocolate Fondant will be firm when first opened. Use a flat-top spatula to cut pieces out. If the chocolate is too firm to knead, microwave in 5 second intervals. Avoid overworking or excessive heat. Knead pieces until they become smooth.

### WHAT ARE THE BEST WAYS TO COLOR AND PAINT ON CHOCOPAN PRODUCTS?

ChocoPan colors can be mixed together, just like fondant. If you prefer to color Modeling Chocolate, add gel, paste, powder pigment or oil-based food color when kneading. To color Chocolate Fondant, add food color gel or color paste when kneading. Add the colorant to a cupped bit of modeling chocolate. Knead the chocolate until it becomes the color you desire. TIP: Wear disposable gloves to avoid staining your hands.

Both Chocolate Fondant and Modeling Chocolate can be painted with gel food color or edible confectionery paint. Petal dust can be cut with lemon extract to simulate a drier texture.



### **CAN MODELING CHOCOLATE BE MIXED WITH FONDANT AND GUM PASTE?**

It is possible to mix modeling chocolate with both fondant or gum paste. Mixing with gum paste will allow the structure to dry harder but will eliminate the ability to go back to the project and rework. Mixing Modeling Chocolate with Fondant will give you a pliable mixture with a longer working time.

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## **TROUBLESHOOTING**

### **HOW DO I AVOID MY PIECE FROM MELTING OR STICKING?**

Work in a cool, dry environment and keep hands cool to avoid overheating the product. To avoid over softening the product while you work: wear disposable gloves, keep hands cool with a cool rag or a bucket of cold water, or put the piece in the refrigerator periodically. You can use a light application of cornstarch on the work surface to eliminate any sticking. If the product is melting as you work, place it in a refrigerator until it becomes firm again. It is best to have cool hands when sculpting/decorating in order to avoid the oils separating and the product becoming sticky. Keep a cold rag nearby to keep hands cool while working.

### **THERE IS A COATING OF OIL ON TOP OF THE PRODUCT UPON OPENING?**

If the oils have separated due to high temperatures during shipping, allow the product to return to room temperature and knead thoroughly. Any oils that have separated will easily work back into the product.

### **SHOULD THE PRODUCT BE CRUMBLY?**

Some crumbling will be normal since these are chocolate based products. Simply gather pieces together and knead in.

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## **STORAGE**

### **HOW DO I STORE CHOCOPAN PRODUCTS?**

Reseal tightly in a plastic bag and replace the lid of the pail. Store unused product in a cool, dry place (not refrigerator). You can place unopened pails of ChocoPan products in the freezer to extend shelf life.

### **HOW DO I STORE MY FINISHED CHOCOPAN PIECE?**

Placing your finished creation in a refrigerator or using food grade cool spray will accelerate the set time. Finished pieces should not be exposed to temperatures over 75°F (24°C). Finished pieces can also be placed in the freezer - put the piece in a box, move to the refrigerator then to the freezer. When removing the piece from the freezer, slowly bring the piece to room temperature. A quick change in temperature will cause condensation to build on the piece and will compromise the finish of the piece. Both Modeling Chocolate and Chocolate Fondant will always remain pliable for reworking if desired.