



## Getting Started with **ISOMALT CRYSTALS**

Satin Ice Isomalt Crystals are a sugar substitute that doesn't crystallize and sets crystal clear. Perfect for pouring into molds or shaping to create unique creations!



### THE BASICS

#### WHAT IS ISOMALT?

Isomalt is a sugar substitute that doesn't crystallize and sets crystal clear. It is used to create sugar sculptures, candies and cake toppers.

#### IS ISOMALT FLAVORED?

Isomalt has a neutral sweet taste and once melted, you can add your own flavors & color.

#### WHAT FORM DOES ISOMALT COME IN?

Satin Ice Isomalt comes in small granular crystals.

#### WHAT ARE THE ESSENTIAL TOOLS NEEDED TO WORK WITH ISOMALT?

Stovetop or hot plate, saucepan, heat protectant gloves, high quality silicone mats or molds, candy thermometer, silicone spatula, blow torch

#### NUTRITION:

Vegan, Gluten Free, Dairy Free, Nut Free, Kosher

#### HOW DO I STORE ISOMALT CREATIONS?

Store finished Isomalt creations in an airtight container. Store at ambient temperature away from direct sunlight. Do not store in the refrigerator or freezer. The condensation will break down the Isomalt.

### HANDLING

**WARNING** – Isomalt is VERY hot, use caution when handling. We recommend wearing gloves, long sleeves and closed toed shoes when preparing isomalt to avoid the risk of burning yourself.

#### HOW DO I PREPARE ISOMALT?

1. Pour at least 1 lb. of Isomalt Crystals into saucepan over low/med heat.
2. Once the crystals start to melt, gently tilt and move the saucepan in a circular motion a few times.
3. Place back on the burner over high heat, when the Isomalt Crystals come to a boil do not stir. Place candy thermometer into the pan and cook until the thermometer reaches 332°F.
4. Remove from heat, place bottom of the saucepan into cold water to stop cooking process.
5. Add desired color or flavor, reheat if necessary.

#### CAN ISOMALT BURN?

Isomalt can withstand high heat but can burn with significant overheating. Be sure to cook Isomalt just until it reaches 332°F and remove from heat. When reheating hardened Isomalt pieces, be sure to microwave in small increments of 15-30 seconds.

#### HOW TO PREVENT AIR BUBBLES IN ISOMALT?

Once the Isomalt is heated, allow it to settle for 45-60 seconds or until the bubbles disperse. If you notice more bubbles once you have poured, use a scribe tool to push the bubbles to the edge while the Isomalt is still hot.

#### HOW DO I MAKE ISOMALT CLEAR AND SHINY?

Once the Isomalt is cooled completely, use a chef blow torch and lightly pass over the Isomalt with the flame. This will clear air bubbles and any cloudiness. You can also spray cooled Isomalt with edible clear glaze spray. It will act as a barrier against humidity and keeps the Isomalt clear, glossy and prevents stickiness.

#### HOW LONG DOES IT TAKE TO SET?

Depending on the size and thickness of your isomalt creation, it can take anywhere between 5-20 minutes to harden completely.

#### CAN I REHEAT ISOMALT?

Isomalt can be reheated in the microwave in 15-30 second intervals.

FOR MORE INFORMATION VISIT  
[www.satinice.com](http://www.satinice.com)