



Getting Started with **MODELING CHOCOLATE**

Modeling Chocolate is firm yet pliable and holds its shape without drying. It is designed for sculpting, modeling and figurines, giving your creation a medium sheen finish.



THE BASICS

WHAT IS MODELING CHOCOLATE?

ChocoPan Modeling Chocolate is a professional-grade sculpting medium, with superior workability and a premium chocolate taste. Designed with the cake artist in mind, ChocoPan Modeling Chocolate is firm, yet malleable, allowing cake decorators to explore their talent and push the creative envelope. ChocoPan Modeling Chocolate allows for seamless blending and smoothing, which makes it ideal for sculpted cakes, modeling figurines, and creating toppers.

WHAT SIZES ARE AVAILABLE?

4 oz, 1 lb, 5 lb, 10 lb.

NUTRITION:

Vegetarian, Gluten Free, Nut Free, Kosher Dairy

WHAT COLORS ARE AVAILABLE?

White, Ivory, Warm Sand, Pink, Red, Yellow, Green, Blue, Purple, Black, Brown

WHAT FLAVORS ARE AVAILABLE?

Gourmet white chocolate & dark chocolate.

HELPFUL TOOLS TO USE WITH MODELING CHOCOLATE:

- Impression mats
- Silicone molds
- Cookie cutters
- Sculpting tools
- Silicone mat

PRODUCT STORAGE:

Reseal tightly in a plastic bag and replace the lid of the pail. Store in a cool, dry place (not refrigerator). Avoid storing in warm/hot environments since chocolate will melt and oils will separate. If oils are separated from the product during shipping, allow to cool then knead the oils back in.

HANDLING

OUT OF THE PAIL:

Modeling Chocolate will be firm when first opened. Use a flat-top spatula or bench scraper to cut pieces out. Some crumbling will be normal since it is a chocolate-based product. Simply gather the pieces together for kneading.

KNEADING:

Knead pieces until they become smooth. If the chocolate is too firm to knead, microwave on high in 3-5 second intervals. Avoid overworking or excessive heat. If the product is melting, let it sit to cool until it becomes firm again. The heat from your hands will aid when kneading, but avoid overworking. It is best to have cool hands when sculpting/decorating in order to avoid the oils separating and the product becoming sticky.

COLOR MIXING:

Modeling Chocolate colors can be mixed together, just like fondant. If you prefer to color Modeling Chocolate, add oil-based food color when kneading.

CREATION STORAGE:

Modeling Chocolate figurines and toppers can be made ahead of time and will keep for months as long as it is stored correctly. It is best to store modeling chocolate creations in a cool environment in a cardboard box or an airtight container. Avoid the refrigerator because of condensation.

CAN MODELING CHOCOLATE BE USED IN WARMER CLIMATES?

Since Modeling Chocolate is chocolate based it is sensitive to heat so in warmer climates it may not hold up as well. We recommend working in a room temperature or cool environment to experience the best workability.

CAN YOU PAINT OR AIRBRUSH ON MODELING CHOCOLATE?

Yes, you can airbrush on Modeling Chocolate. You can also paint on Modeling Chocolate with oil-based paints.

WHEN WOULD I USE MODELING CHOCOLATE INSTEAD OF FONDANT?

Modeling Chocolate has a longer working time, has good structure, remains pliable and can easily be reworked when warmed so it is often used for sculpting figurines or sculpting realistic cakes. Modeling Chocolate works great for covering intricate shaped cakes because the edges will blend seamlessly.