



THE PROFESSIONAL'S CHOICE

GETTING STARTED WITH CHOCO DIP™

Satin Ice Choco Dip is a quick drying, high-gloss, chocolate flavored dip that can be used to coat a variety of pastries and desserts.



THE BASICS

WHAT CAN CHOCO DIP BE USED ON?

Satin Ice Choco Dip can be used on a variety of desserts that you want to add a chocolate flavor to such as: cookies, doughnuts, cannoli shells, biscotti, tart shells, cream puffs, eclairs, and so much more!

ALLERGENS/NUTRITION:

Gluten Free, Dairy Free, Nut Free, Vegan and Kosher.

FLAVOR:

Delicious Chocolate Flavor.

DO YOU HAVE TO REFRIGERATE AFTER OPENING?

No, Satin Ice Choco Dip is shelf stable.

STORAGE:

Keep in a cool, dry environment. Ensure the pail is completely sealed.

SHELF LIFE:

12 months.

HANDLING

HOW DO YOU PREPARE CHOCO DIP?

Melt over the stove using the double boiler method (product should not come in contact with water), or microwave in a heat safe bowl in 20-30 second intervals. For best results, the Choco Dip should be heated to 120-135°F. Allow to cool slightly before dipping for desired thickness of coating. **DO NOT OVERHEAT. DO NOT HEAT OVER AN OPEN FLAME.** If separation occurs, follow the melting instructions above while stirring thoroughly to reincorporate.

HOW DO YOU USE CHOCO DIP?

Dip desserts or cookies directly into melted Choco Dip, pour over desserts or add to a piping bag to drizzle.

HOW DOES THE CHOCO DIP SET?

Choco Dip sets with a beautiful glossy finish and a semi-firm shell, making it the perfect bite.

HOW LONG DOES IT TAKE FOR THE CHOCO DIP TO SET?

It starts to set after just a few minutes and completely hardens after about 10 minutes, depending on the thickness of the coating.

FOR MORE INFORMATION VISIT
www.satinice.com