PETER'S® ICECAP® COATINGS HANDLING INSTRUCTIONS

Peter's® Icecap® Confectionery Coatings deliver great flavor and have a creamy mouthfeel with no waxiness. They are best used for hand dipping, drizzling, molding, and enrobing applications. Not to be confused with real chocolate that contains cocoa butter, these products are made with other vegetable fats for error-free handling without the need for tempering.

Storage

Compounds should be stored in a cool, dry, odorless room at 60-70°F. Relative humidity should be below 50%. The room should be well-vented and products should be stored off of the floor. Do not refrigerate or freeze because this will cause condensation to form and will make the compound thicken when melted.

Melting

Microwave Method

Microwaves vary, so the proper heat settings must be determined before beginning. It is recommended that the microwave be used at 50% power until the proper temperature is determined.

1. Place one pound of confectionery wafers or chunks in a microwaveable plastic container for one minute.
2. Stir product as much as possible.
3. Return to microwave for 15 to 30 second intervals until melted to 115-120°F. Stir between intervals. Be careful not to overheat.
4. Cool product to 92-98°F to begin molding or dipping.

Double Boiler Method

1. Heat two cups of water to 140°F. Throughout the melting process, keep the water at a temperature between 130 and 150°F. Water at this temperature will be hot enough to melt the coating but not hot enough to burn a hand.
2. Place one pound of confectionery compound wafers or chunks in a double boiler over the water.
3. Stir the product until it is completely melted.
4. Keep water away from the product and bring it slowly to a temperature of 115-120°F.
5. Stir compound frequently to prevent all moisture (steam vapor) from reaching the product.
6. Cool compound to 92-98°F for molding or dipping.

Molding

All molds should be at room temperature and totally dry.

1. Melt compound coating completely in the microwave or over a double boiler.
2. Cool product to 92-98°F.
3. Pour melted coating into molds. Tap molds on a table several times to remove air bubbles.
4. Place the molds in a cooling tunnel at 45-55°F or a refrigerator until set.
5. Mold will release when turned over and tapped. If not, return to cooling tunnel or refrigerator for an additional two minutes; repeat as necessary. Remember that larger molds will take longer to cool.

Decorating

1. Heat compound until it reaches a thin, workable consistency.
2. Use a paint brush or pastry bag to decorate directly into the mold. Let each type of compound dry before adding a new coating so they do not run together.
3. If coating gets too thick, reheat in a water bath or microwave.

Only oil-based flavorings should be used with compound coatings. A water-based flavor will cause the coating to thicken and create lumps.

Coloring can be done to achieve infinite possibilities in hue of coatings. Use an oil-based candy coloring, adding only a small amount at a time.

Tips for Hand Dipping

1. Cream centers work best when the room temperature is 65°F.
2. Nuts, pretzels, cookies and fruits work best at room temperature.
3. Cool on wax paper in refrigerator or cool room.

TROUBLESHOOTING

Has Your Compound Coating Bloomed?
Fat bloom is a visible film on the surface of your compound coating wafers or finished pieces, ranging from a dull white to a severe white discoloration. While fat bloom has a negative effect on appearance, the product remains perfectly safe to eat. When fully melted, the surface fat will be reincorporated and the compound is good as new.

If confections or moulded pieces have bloomed soon after you make them, be sure you are following the proper handling instructions. Compound coatings are very forgiving, but unfortunately they are not bloom proof. Be sure you are using the proper melting temperatures, usage temperatures, and cooling temperatures for your specific compound coating:

Melting & Usage Temperatures - These will vary based on the fat system used in the recipe, so refer to the instructions for your specific coating. Usage temperature that is too hot or too cold may result in bloom or lack of gloss.

Cooling Temperatures - Compound coating solidifies best in a cold 45-55°F environment with plenty of air movement. Often improper cooling is the issue that can result in bloom. The thicker your layer of compound coating, the more cooling will be required.

Has Your Compound Thickened Over Time?
Our compound coating wafers should be fluid and free flowing when melted to 110 – 115°F. Over time, especially after six months, compound coating wafers can absorb moisture from the atmosphere. This moisture makes the coating thicker, which may affect its flowability in your application.

To thin out your compound coating wafers, you can add a small amount of additional Palm Kernel Oil (PKO):

1. It is easiest to melt the PKO before adding to your coating. Melt PKO to approximately 120°F.
   NOTE: A convenient product to use for this is Paramount Crystals, which are PKO flakes with added lecithin.
2. Heat your confectionery coating wafers to 110-115°F. We recommend gently heating in a microwave oven, using a thermometer to check the temperature.
   NOTE: If it has absorbed moisture, more heating will not make it thinner-do not exceed 120°F or you may permanently damage the coating.
3. Add ¼ ounce (7 grams) of melted PKO for each 1 pound (16 ounces) of melted coating wafers. Mix vigorously to incorporate the added PKO.
4. If still too thick, add another ¼ ounce (7 grams) of melted PKO in the same manner. If adding the Paramount Crystal flakes, you can add these in flake (solid) form and use the heat from the melted coating wafers to melt the flakes. This may take some extra time and vigorous mixing to melt the flakes.

Storage
Proper storage is a crucial aspect to maintain the integrity and shelf life of compound coatings. To slow moisture absorption into your compound, store compound coating wafers in a sealed bag, in an environment with less than 50% relative humidity, and only up to 65°F. Ensure the area is well-ventilated and free from strong odors.

CONTACT US

Cargill Cocoa & Chocolate North America
15407 McGinty Rd W, MS 36
Wayzata, MN 55391

www.cargill.com/peters