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# Chocolate Dip Ice Cream Coating

Flavours: Chocolate, Caramel, White Chocolate



## Ice Cream Choc Dip Coating

Ice cream Coating- is a quality product made from selected ingredients. This coating is manufactured using a speciality fat which gives the coating a smooth sheen and excellent coating properties. The product may be used for enrobing, coating and dipping ice-cream at a temperature of 4°C and below that temperature.

### What You Need:

Dip Au Lait Sauce Warmer.

### Instructions for Use

#### Winter Periods / Cold Weather:

During Winter it is assumed that coatings have become rancid due to the white layer forming at the top of the coating. This Prolonged heating at a high temperature will cause the coating to thicken.

#### Summer Periods/ Warm Weather:

During Summer the product should normally already be melted and in liquid form. Coatings are always most certainly melted dependant on where it is stored. When the bucket is opened a clear liquid can be seen at the top and this separation of the fat and the coating is due to density differences. The product is often decanted as is into the Dip-a-lait, without the fat being once again thoroughly stirred into the rest of the product which will leave the balance in the bucket inconsistent and thick due to most of the fat now being used in the first lot decanted.

PLEASE NOTE THAT THE PRODUCT MUST FIRST BE STIRRED BEFORE DECANTING TO ENSURE THE FAT HAS BEEN COMPLETELY MIXED WITH THE REST OF THE CONTENTS. Please follow the mixing instructions placed on the lid of the bucket. Fat is our friend in this product!

### Number of Dips:

The number of dips depends on the temperature of the cones as well as that of the chocolate. There are approximately 200 dips for 5kg though this number is very conservative with proper use

### Allergens Contains: Milk, Soya.

The product is manufactured in a factory that uses Peanuts as well as Lupin. Individuals with a Peanut Allergen may be sensitive to Lupin.

### Storage Conditions & Shelf life

Recommended storage is 18 - 20°C in a moisture free area. COOL DRY PLACE.

Never allow the product to come into direct contact with water.

Shelf life: 12 months

### Packaging

White polypropylene Bucket .

Code	Outer Case Barcode	Unit Barcode	Case	Each	CHOCOLATE DIP - BULK PACK
1078B	16001622010782	6001622010785	2	5kg	Chocolate Dip
1079B	16001622010799	6001622010792	2	5kg	Caramel Crunch Dip
1077B	16001622010775	6001622010778	2	5kg	White Chocolate Dip
Code	Outer Case Barcode	Unit Barcode	Case	Each	CHOCOLATE DIP - RETAIL PACK
1223	16001622012236	6001622012239	8	1 kg	Chocolate Dip
1224	16001622012243	6001622012246	8	1 kg	Caramel Smooth Dip

### 1 kg Chocolate / Caramel Dip RETAIL PACK

What You Need : Microwave

MICROWAVE PRODUCT WITH LID FOR 1-2 MINUTES.

STIR TO ENSURE PRODUCT MIXED.

POUR OVER OR DIP ICE CREAM.

PRODUCT HARDENS WHEN IN CONTACT WITH ICE CREAM

RE MELT AND STIR WITH EVERY USE.

