



Chocolate Ice Cream Dip Bulk Pack 5kg



Flavours: Chocolate, Caramel Crunch, White Chocolate.



Ice Cream Choc Dip Coating

Our Ice Cream Coating is a premium product crafted from carefully selected ingredients. Utilizing a specialty fat, this coating boasts a smooth sheen and excellent coating properties. It is ideal for enrobing, coating, and dipping ice cream at temperatures of 4°C and below.

Usage Instructions:

Equipment Required: Dip Au Lait Sauce Warmer.

It is crucial to heat the coating to above 30°C thoroughly mix the fat and the rest of the coating whilst still in the buckets before using it.

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.

In winter cold weather, there is formation of a white layer at the top. The white layer is simply fat that has ascended and solidified. If the product has solidified, it is recommended to heat the entire bucket in water at around 40°C (a warm water temperature). Once completely melted, it should be thoroughly stirred before use and maintained at a low heating temperature of 28 - 37°C (core product temperature). Prolonged heating at elevated temperatures can lead to the thickening of the coating.

Summer Periods/ Warm Weather:

During warmer seasons, the product is expected to be in a melted, liquid form. The separation of fat from the coating, visible when the bucket is opened, is due to density differences. Before decanting, it is crucial to thoroughly stir the product to ensure even consistency, as most of the fat tends to settle at the top.

Note: Stir the product before decanting to ensure thorough mixing, following the instructions on the lid. Fat plays a crucial role in the product.

Number of Dips:

The number of dips varies based on cone and chocolate temperatures.

There are approximately 200 dips for 5kg though this number is very conservative with proper use.

Allergens Contains: Milk, Soya.

Product is manufactured in a factory that uses Peanuts, Lupin. Individuals with a Peanut Allergen may be sensitive to Lupin.

Storage Conditions & Shelf Life:

Store in a cool, dry place at 18 - 20°C, away from moisture.

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

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: 1122

Choc Sauce Warmer – DipAu Lait – Double

Warming up ice cream dips, chocolate and caramel sauces .

2 x 1.4L Inserts

Power Supply: 220Volt /50hz Power: 1.0Kw

Insert: 175mm x 165mm x 95mm

Dimensions: 200mm x 480mm x 280mm

Packing Dimensions: 550mm x 255mm x 200mm

N.W: 3.45kg

G.W: 3.95kg