

Deep Brown & Black Modeling Chocolate

DBR-CPC00-DCH-CCD-MOD-0-1-000, BLK-AMP01-DCH-CCD-MOD-0-1-000



Modeling Chocolate has a firm consistency for sculpting, modeling and figurines. It can be molded into a variety of shapes and dries firm like chocolate, but remains pliable for reworking. Follow us online for tutorials and inspiration!

Nutrition Information	
Serving Size 2 tbsp (35g)	Qty per 35 g
Energy	150 kcal
Protein	1 g
Fat, Total	8 g
- Saturated	6 g
Carbohydrate	20 g
- Total Sugar	16 g
- Added Sugar	15 g
- Fiber	0 g
Sodium	25 mg
Iron	0.6 mg
Calcium	0 mg
Potassium	0 mg
Vitamin D	0 mcg
* Not a significant source of vitamin A and vitamin C. Additional nutrition information is available upon request.	
**1 kcal = 4.184kJ	

**Nut Free - Gluten Free - Vegetarian
Contains Milk**

Storage: Recommended shipping and storage temperature not to exceed 75° F.

Handling Procedures: Knead product until workable and microwave in 5 second intervals if too firm. Avoid overworking or excessive heat. Shape your desired creation and allow to set. It may be necessary to use additional materials to support your piece (cel former, cotton, armature etc.) until the item is firm enough to hold its shape. Placing your creation in a refrigerator or using food grade cool spray will accelerate the set time. Finished pieces should not be exposed to temperatures over 75°F. If oils are separated from product during shipping, allow the product to cool and knead oils back into product and allow to cool again before using. To color modeling chocolate, add gel, paste or oil based food color when kneading.

Shipping: Retail orders will ship via UPS, ground 3-5 days (US only). All other orders will be FOB from Chester NY. You are free to choose your own freight company and pay transportation directly. You are required to keep all scheduled pick up dates. If pickup scheduled is not met, penalties may apply. Satin Fine Foods can offer comparative transportation rates an transportation charges will be added to the product invoice.

Temperature for distribution and warehousing: Product should be stored/warehoused below 75° F. The temperature of the product is important mostly to the end user and should be below 75° F before handling.

Facility: Our 100,000 sqft custom built facility is Nut Free, Kosher & FSSC 22000 Certified.

Ingredients: Chocolate (sugar, vegetable oil [palm kernel oil, hydrogenated palm kernel and cottonseed oils], nonfat dry milk, cocoa processed with alkali, cocoa, glyceryl lacto esters of fatty acids, soy lecithin, salt), corn syrup, sugar, water. May contain one or more of the following: blue 1 (E133), red 40 (E129), yellow 6 (E110), red 3 (E127), yellow 5 (E102).

Product Characteristics



- Appearance - Dark Solid
- Texture - Smooth
- Color - Varies
- Aroma - Dark Chocolate
- Foreign Materials - None

Shelf Life

Pails - 12 Months

Microbiological Specifications

- Total Coliforms <3 MPN/g
- Aerobic Plate Count <60 cfu/g
- Yeast <10 cfu/g
- Mold <10 cfu/g
- E Coli <3 cfu/g
- S. Aureus <10cfu/g
- Salmonella Negative in 25 g

 	 	 
Net Weight 10lb / 4.54kg	Net Weight 5lb / 2.27kg	Net Weight 1lb / 454g
Gross Weight 10.4lb / 4.7kg	Gross Weight 5.3lb / 2.4kg	Gross Weight 1.1lb / 482g
Pail Dimensions 7.8" l x 7.8" w x 5.6" h	Pail Dimensions 6.4" l x 6.4" w x 5.75" h	Pail Dimensions 4.8" l x 3.6" w x 3.6" h
4 ea. per case 30 cases (120 ea.) per pallet Ti Hi 6 x 8	4 ea. per case, 90 cases (360 ea.) per pallet Ti Hi 9 x 10	18 ea. per case, 72 cases (1296 ea.) per pallet Ti Hi 12 x 6
Case Gr. Wt. 42.7lb / 19.4kg	Case Gr. Wt. 22.4lbs / 10.16kg	Case Gr. Wt. 19.2lbs / 8.7kg
Case Dimensions 15" l x 15" w x 6" h	Case Dimensions 13.3" l x 13.3" w x 5.9" h	Case Dimensions 14.5" l x 9.5" w x 9.4" h
Pallet Dimensions 48" l x 40" w x 30" h	Pallet Dimensions 48" l x 40" w x 64" h	Pallet Dimensions 48" l x 40" w x 62" h
Pallet Gr. Wt. 1331.2lb / 603.8kg	Pallet Gr. Wt. 2065.7lbs / 936.97kg	Pallet Gr. Wt. 1432lbs / 649.6kg

