

Clasen Confectionery Coating

Handling and Application Instructions for Confectionery Coatings



Storage and Handling

Store in a cool, dry environment that is free of odors. It is recommended that all customers use a storage facility with a temperature of 55-65° F and less than 50% humidity for both ingredients and finished products. Any moisture, including free or atmospheric, will have a significant impact on the flow property of the coating and must be avoided.

Melting and Cooling

Confectionery coatings should be melted with indirect heat, continuous agitation, and under controlled conditions. To achieve maximum efficiency and gloss, confectionery coating should be melted to approximately 120°F and then maintained at a temperature 5-10 degrees above the melt point of the coating. This is necessary to ensure all fat crystals are completely mixed.

It is critical to not overheat confectionery coatings since burning of the sugar may occur creating off flavors and thickening the product. A browning reaction may also occur when maintaining a melted temperature over a long period of time, most notably in white coatings, due to reducing sugar and protein interactions.

Once applied, the coating should be exposed to forced cold air (40-45°F or cooler, depending on the amount of coating to be cooled) until the coating is completely set. In a cooling tunnel, it is recommended that the entrance and exit of the tunnel be about 50-55°F and the middle of the tunnel be 40-45°F.

Does the coating look good in its raw material form? If the coating looks fine in raw material form, it should look fine in the finished product form. You may see some scuffing of the chocolate products due to movement and contact in the case. Melt the coating and see how it looks after it sets up.

Is the coating used with another food item and are they compatible? Confectionery coating is a fat-based product and should not be used with foods high in moisture content (exposed) or with foods which adversely affect the functionality of the coating.

Is the coating properly applied? Are the molds dirty? Is the temperature of the food close to the temperature of the applied coating? Drastic changes in temperature between the applied coating and the matrix receiving the application may promote bloom under certain conditions. Keeping those temperatures similar will prevent moisture from forming.

Is the end product properly packaged? Air and light can affect the flavor profile due to lipid oxidation. Keeping coating in a cool, dark, and dry place will ensure a long shelf life.

