



For almost a century, Merckens® has been the trusted brand of chocolates and confectionery coatings for sweet artisans across the globe. Our Rainbow™ line of confectionery wafers comes in delicious flavors like vanilla, chocolate, and butterscotch and offers a wide range of vibrant complexions to make all of your creations come alive.

Confectionery wafers, also referred to as candy coatings, candy melts, and compound coatings, are ideal for all kinds of confectionery adventures (i.e. molding, piping, drizzling) simply because *no tempering is necessary!* Just melt and create!

BEFORE YOU BEGIN

- The recommended working temperature for the Merckens® confectionery wafers is about 102°F. Always stay above 98°F and DO NOT EXCEED 120°F.
 - Rainbow™ wafers are oil-based, so *never* let water come in direct contact with them. Make sure all tools and your working area are completely dry throughout your candy making process.
 - A good candy thermometer will be handy.
-

MELTING

Rainbow™ confectionery wafers should be heated to 115°F-120°F for melting, then cooled to 98°F-102°F before use. Your melting method may vary depending on time, batch size, or your personal style. Below are a few suggested methods for melting Rainbow™ confectionery wafers.

MICROWAVE METHOD

- Microwave 30 seconds on medium/high. Stir.
- Continue in 15 to 30-second intervals (depending on your microwave), stirring after each interval, until the Rainbow™ wafers are fully melted and have reached a temperature of 115°F-120°F.
- Let cool to 98°F-102°F before use.

NOTE: When melted in the microwave, the coating will retain its wafer shape until stirred.

NOTE: Use of a microwave with a rotating carousel is preferred as it helps reduce the occurrence of burning the wafers.

DOUBLE BOILER METHOD

- Heat water in the bottom of the double boiler and keep at a simmer. (Do not let the water get too hot. If it is too hot for your hand, it is too hot for the coating.)
- Place a small amount of Rainbow™ wafers in the top pot (or bowl). The water should not come in direct contact with the coating.
- Stir until wafers have melted and have reached a temperature of 115°F-120°F. Continue adding Rainbow™ wafers until desired amount is melted.
- Let cool to 98°F-102°F before use.

COLORING

The Merckens® Rainbow™ line offers an assortment of vibrant colors, however, you may find yourself in need of a different shade or tint for your specific project. Candy coloring can be done to achieve infinite possibilities in hue. There are two ways to alter colors:

- Mix different colored wafers from the Merckens® Rainbow™ line.
- Use an *oil-based* candy coloring, adding only a small amount at a time.

NOTE: Color stability can be affected by storage conditions, handling conditions and exposure to light. Follow instructions for optimal outcome.

COOLING

A cooling tunnel with airflow is the preferred method. However, that method may not be readily available to all. Alternatively, place your coating in a cool area (50°F-65°F) with low humidity and good airflow. The coating can be placed in a refrigerator to cool. Time in the refrigerator will vary depending on the application. However, DO NOT leave in the refrigerator for a long period of time or there is a risk of condensation forming. DO NOT place coatings in the freezer.

STORING

Store in a cool, dry, and odorless environment. To avoid condensation, DO NOT place in refrigerator or freezer. Condensation can develop when wafers are removed and brought back to room temperature. This will potentially add water to the wafers and they will become thick when melted.

NOTE: Confectionery wafers absorb odors. Keep away from foods and other items with permeating smells (i.e. onions, candles, laundry detergent).

IDEAL STORING CONDITIONS

Temperature: 65°F-68°F

Humidity: Less than 50%

Area: Well-ventilated.
Free from strong odors.

