



HANDLING METHOD

- 1. Carefully melt the A'peels or coatings to 120-125°F (48-51°C), while stirring frequently.
- 2. Remove from heat source and stir occasionally until the temperature drops to 105-110°F (40-43°C).
- 3. At this point, the A'peels or coatings are ready to use, maintain this temperature range, carefully heat as needed.
- 4. For best results, immediately refrigerate products until fully set.
- 5. Remove from refrigerator and store in a cool environment, 60-70°F (15.5-21°C) with a relative humidity of 50% or less.
- 6. Without proper cooling, product may appear dull and spotted.
- 7. When finished, store melted A'peels or coatings at 105-110°F (40-43°C). Return to 120-125°F (48-51°C) and repeat cooling curve the following day.

If cooling tunnel is being used, temperature range for optimal setting is 50-60°F (10-15.5°C)

The precise temperatures and methods outlined in this guidance document are for general purposes. Modification to these methods may be necessary given differing equipment and workspace conditions. For questions, contact your Guittard Chocolate representative.