

Choco Dip™

ITEM #CCD2072



Satin Ice Choco Dip is a quick drying, high gloss, chocolate flavored dip that can be used to coat a variety of pastries and desserts. Dip, cover or drizzle over pastries, cookies, doughnuts, biscotti, cannoli shells, and so much more!

Nutrition Information

Serving Size 2 Tbsp (37 g)	Qty per 100 g	Qty per 37 g
Energy	538.27 kcal/2252.11 kJ	199.16 kcal/833.28 kJ
Protein	3.08 g	1.14 g
Fat, Total	37.46 g	13.86 g
- Saturated	19.85 g	7.34 g
- Trans	0.88 g	0.32 g
Carbohydrate	50.20 g	18.58 g
- Total Sugar	43.92 g	16.25 g
- Added Sugar	43.75 g	16.19 g
- Fiber	4.57 g	1.69 g
Sodium	127.95 mg	47.34 mg
Iron	4.84 mg	1.79 mg
Calcium	19.11 mg	7.07 mg
Potassium	340.49 mg	125.98 mg
Vitamin D	0 mcg	0 mcg
* Not a significant source of vitamin A and vitamin C. Additional nutrition information is available upon request.		
**1 kcal = 4.184kJ		

Gluten Free • Dairy Free • Nut Free
Vegan • Kosher

Features & Benefits:

- Professional Performance
- Delicious Chocolate Flavor
- Quick Dry Time
- High Shine Finish



Storage: Store in a cool and dry environment.

Handling Procedures:

Melt over the stove using the double boiler method, or microwave in a heat safe bowl in 20-30 second intervals. For best results, the Choco Dip should be heated to 120°F-135°F. Allow to cool slightly before dipping for desired thickness of coating. DO NOT OVERHEAT. DO NOT HEAT OVER AN OPEN FLAME.

Shipping: All 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 and transportation charges will be added to the product invoice.

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

Ingredients: Sugar, vegetable oils (palm, palm kernel and/or coconut oil), cocoa powder (partially processed with alkali), **soy** lecithin, salt, artificial vanillin.

Contains: Soy.

Product Characteristics

- Color - Dark Brown
- Texture - Solid, Malleable
- Aroma - Chocolate
- Foreign Materials - None

Microbiological Specifications

- Total Coliforms <10 cfu/g
- Aerobic Plate Count <10 cfu/g
- Yeast <10 cfu/g
- Mold <10 cfu/g
- E Coli <10 cfu/g
- Salmonella Negative in 25 g

20 lb Pail

Net Weight 20 lb / 10 kg

Gross Weight 20.9 lb / 10.4 kg

Package Dimensions
10.1" D x 10.1" H

80 units per pallet

Ti Hi 20 x 4

Pallet Dimensions
48" L x 40" W x 45" H

Pallet Gr. Wt.
1764.9 lbs / 800.5 kg