



Chocolatey Caramel Crunch Storage & Handling

The defects most widely associated with Chocolatey products are fat bloom and sugar bloom. Although bloom has an affect on the appearance of the product, it does not affect the eating quality. The bloom appears as a grayish (fat bloom) or white (sugar bloom) coating on the product surface.

Fat Bloom prevention

- 1. DO NOT store product above 75 degrees Fahrenheit, 65 degrees is ideal**
- 2. DO NOT store product in direct sunlight**
- 3. DO NOT handle the product in a rough manner. Patchy bloom from abrasions on the product surface will appear at temperatures above 65 degrees**

Sugar Bloom Prevention

- 1. DO NOT store product in damp conditions or against damp walls. The product will absorb moisture above 70% relative humidity**
- 2. Removal from cold storage into warm atmosphere. If stored below 50 degrees (refrigeration, cold garage..), do not bring into an area above 75 degrees or dew will deposit on the product.**