

Deep Brown & Black Modeling Chocolate

DBR-CPC00-DCH-CCD-MOD-0-1-000, BLK-AMP01-DCH-CCD-MOD-0-1-000



ChocoPan Modeling Chocolate has a firm consistency for sculpting, modeling, and figurines. Made with gourmet chocolate, it can be molded into a variety of shapes and will dry firm but remain pliable for reworking.

Nutrition Information		
Serving Size 2 tbsp (35g)	Qty per 35 g	Qty per 100 g
Energy	163 kcal	466 kcal
Protein	0.9 g	2.7 g
Fat, Total	8 g	22.9 g
- Saturated	6.8 g	19.5 g
Carbohydrate	23 g	66 g
- Total Sugar	19.2 g	55.1 g
- Added Sugar	17.8 g	51 g
- Fiber	0.5 g	1.3 g
Sodium	27.5 mg	78.9 mg
Iron	0.63 mg	1.82 mg
Calcium	2 mg	7 mg
Potassium	0 mg	0 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		

Tree/Peanut Free • Gluten Free • Vegetarian

Storage: Recommended shipping and storage temperature not to exceed 75°F. Finished pieces should not be exposed to temperatures over 75°F.

Handling Procedures: Make sure your work surface, tools and hands are clean and dry. Knead until workable and microwave in 5 second intervals if too firm. Avoid overworking or excessive heat. If oils are separated from product due to heat during shipping, allow the product to reach room temperature and knead oils back in before use.

Shipping: Retail orders will ship via UPS, ground 3-5 days (US only). All other 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.

Temperature for distribution and warehousing: Product should be stored/warehoused below 75° F. The temperature of the product is important mostly to the end user and should be below 75° F before handling.

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

Ingredients: Sugar, vegetable oil [palm kernel oil, hydrogenated palm kernel and cottonseed oils], nonfat dry **milk**, cocoa processed with alkali, cocoa, mono and diglycerides, **soy lecithin**, salt, corn syrup, sugar, water. May contain one or more of the following: blue 1 (E133), red 40 (E129), yellow 6 (E110), red 3 (E127), yellow 5 (E102). **Contains: Milk, Soy lecithin.**

Product Characteristics

- Appearance - Dark Solid
- Texture - Smooth
- Color - Varies
- Aroma - Dark Chocolate
- Foreign Materials - None

Shelf Life

Pails - 12 Months

Microbiological Specifications

- Total Coliforms <3 MPN/g
- Aerobic Plate Count <60 cfu/g
- Yeast <10 cfu/g
- Mold <10 cfu/g
- E Coli <3 cfu/g
- S. Aureus <10cfu/g
- Salmonella Negative in 25 g



Net Weight 10lb / 4.54kg

Gross Weight 10.4lb / 4.7kg

Pail Dimensions
7.8" l x 7.8" w x 5.6" h

4 ea. per case
30 cases (120 ea.) per pallet
Ti Hi 6 x 8

Case Gr. Wt. 42.7lb / 19.4kg

Case Dimensions
15" l x 15" w x 6" h

Pallet Dimensions
48" l x 40" w x 30" h

Pallet Gr. Wt.
1331.2lb / 603.8kg



Net Weight 5lb / 2.27kg

Gross Weight 5.3lb / 2.4kg

Pail Dimensions
6.4" l x 6.4" w x 5.75" h

4 ea. per case,
90 cases (360 ea.) per pallet
Ti Hi 9 x 10

Case Gr. Wt. 22.4lbs / 10.16kg

Case Dimensions
13.3" l x 13.3" w x 5.9" h

Pallet Dimensions
48" l x 40" w x 64" h

Pallet Gr. Wt.
2065.7lbs / 936.97kg



Net Weight 1lb / 454g

Gross Weight 1.1lb / 482g

Pail Dimensions
4.8" l x 4.8" w x 3.3" h

4 ea. per case,
250 cases (1000 ea.) per pallet
Ti Hi 20 x 12.5

Case Gr. Wt. 4.7lbs / 2.1kg

Case Dimensions
10" l x 10" w x 4" h

Pallet Dimensions
48" l x 40" w x 57" h

Pallet Gr. Wt.
1272lbs / 576.9kg



Net Weight 4oz / 113g

Gross Weight 4.7oz / 133g

Box Dimensions
3.1" l x 1.7" w x 3.1" h

9 ea. per case,
222 cases (1998 ea.) per pallet
Ti Hi 20 x 11

Case Gr. Wt. 3.13lbs / 1.42kg

Case Dimensions
10" l x 10" w x 4" h

Pallet Dimensions
48" l x 40" w x 44" h

Pallet Gr. Wt.
744.9lbs / 337.9kg

