

MERCKENS® RAINBOW™ LINE

HANDLING INSTRUCTIONS

A Rainbow of Possibilities™

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 (e.g. 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.
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MELTING

Rainbow™ confectionery wafers should be heated to 115°-120°F for melting, then cooled to 98°-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 wafers are fully melted and have reached a temperature of 115°-120°F.
- Let cool to 98°-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 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°-120°F. Continue adding wafers until desired amount is melted.
- Let cool to 98°-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:

1. Mix different colored wafers from the Merckens® Rainbow™ line. Check out our Color Magic™ Mixing Chart for ideas to get started!
2. 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 creation in a cool/cold area (45°-65°F) with low humidity and good airflow. The creation 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.

***NOTE:** Room temperature is not ideal for cooling. Cold is needed to foster crystallization and to maintain gloss.*

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 (e.g. onions, candles, laundry detergent).*



TROUBLESHOOTING

Has Your Compound Coating Bloomed?

Fat bloom is a visible film on the surface of your compound coating wafers or finished pieces, ranging from a dull white to a severe white discoloration. While fat bloom has a negative effect on appearance, the product remains perfectly safe to eat. When fully melted, the surface fat will be reincorporated and the compound is good as new.

If confections or moulded pieces have bloomed soon after you make them, be sure you are following the proper handling instructions. Compound coatings are very forgiving, but unfortunately they are not bloom proof. Be sure you are using the proper melting temperatures, usage temperatures, and cooling temperatures for your specific compound coating:

Melting & Usage Temperatures - These will vary based on the fat system used in the recipe, so refer to the instructions for your specific coating. Usage temperature that is too hot or too cold may result in bloom or lack of gloss.

Cooling Temperatures - Compound coating solidifies best in a cold 45-55°F environment with plenty of air movement. Often improper cooling is the issue that can result in bloom. The thicker your layer of compound coating, the more cooling will be required.

Has Your Compound Thickened Over Time?

Our compound coating wafers should be fluid and free flowing when melted to 110 – 115°F. Over time, especially after six months, compound coating wafers can absorb moisture from the atmosphere. This moisture makes the coating thicker, which may affect its flowability in your application.

To thin out your compound coating wafers, you can add a small amount of additional Palm Kernel Oil (PKO):

1. It is easiest to melt the PKO before adding to your coating. Melt PKO to approximately 120°F.
NOTE: A convenient product to use for this is Paramount Crystals, which are PKO flakes with added lecithin.
2. Heat your confectionery coating wafers to 110-115°F. We recommend gently heating in a microwave oven, using a thermometer to check the temperature.
NOTE: If it has absorbed moisture, more heating will not make it thinner-do not exceed 120°F or you may permanently damage the coating.
3. Add ¼ ounce (7 grams) of melted PKO for each 1 pound (16 ounces) of melted coating wafers. Mix vigorously to incorporate the added PKO.
4. If still too thick, add another ¼ ounce (7 grams) of melted PKO in the same manner. If adding the Paramount Crystal flakes, you can add these in flake (solid) form and use the heat from the melted coating wafers to melt the flakes. This may take some extra time and vigorous mixing to melt the flakes.

Storage

Proper storage is a crucial aspect to maintain the integrity and shelf life of compound coatings. To slow moisture absorption into your compound, store compound coating wafers in a sealed bag, in an environment with less than 50% relative humidity, and only up to 65°F. Ensure the area is well-ventilated and free from strong odors.

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