

NEW COATINGS

CUSTOMIZED FLAVORS & TECHNOLOGY

SensoryEffects Flavor Systems are experts in fat-based technologies, including coatings, variegates and inclusions. With our market leading brand, Kalva[®] Dip Coatings for ice cream cones, we have a wide range of capabilities and flavors to choose from. Our coatings are particle sized reduced so you get a nice smooth

texture and natural mouthfeel. These compound coatings are easier to temper and use and provide resilience as well as ease of use versus real chocolate, with an unlimited number of flavors and texture combinations available. Typically, they are less expensive to use as well.

★ FEATURES AND BENEFITS

- Fully customizable
- Different melt & set points
- Wide range of flavors & colors
- Excellent body & mouthfeel
- Optional particulates & textures
- Various packaging options
- Low minimum runs
- Full applications support

😊 APPLICATIONS

- Soft serve ice cream
- Frozen custard
- Ice cream bars
- Yogurt
- Drizzle on sundaes
- Hand-dipped cheesecakes
- Other specialty desserts
- Liquid chips



Candy Crown[™]

Item #	Flavor
411018	Banana
411224	Birthday Cake
411223	Caramel

Candy Crown Notes

Dipping temperature: 95° – 105°F

The soft serve should be dispensed at 17°F and the Candy Crown coating should be 98°F for the ideal dipping temperature.

Do NOT heat the Candy Crowns over 105°F. The product will become too thin and will melt the soft serve too much; extreme overheating can destroy the coating.

Always use a thermometer to double-check temperatures of both the soft serve and dip coating to assure proper temperatures.

Cool Cone Notes

Dipping temperature: 71° – 85°F

Do NOT heat the Cool Cones in a conventional warmer. Simply place the sealed or covered cans in a hot water bath to bring up to temperature.

The ideal dipping range is 71-85°F. Do NOT exceed 85°F with Cool Cone otherwise the product will become too thin and will not coat well.

