

Gage Chocolate Big Dipper Chippers

*Top quality melting chocolate at a great price!
Melt to drizzle over desserts, cookies, bars and more.
Also makes a great base for confections.*



MILK CHOCOLATE CANDY CLUSTERS:

1. In a double boiler or steam jacketed kettle heat chocolate dippers until thoroughly melted (100 to 120 degree F). Do not overheat!
2. Additives should be at room temperature before being added to melted chocolate. Add 6 1/4 lbs of raisins, nuts, chow mein noodles, figs, or sweet potato granules. A combination of more than one additive may be used. Do not exceed 6 1/4 lbs of additives.
3. Using a #60 scoop, scoop product onto wax paper lined pans.
4. Allow to set.

Note: Adding cold additives to hot coating can cause setting to occur before allowing time for final mixture to be spread or dipped.

Note: For dipping or where thinner product is required, slowly add solid vegetable shortening until product is of desired thickness.”

Yield: Approximately 250 clusters

Meal Components Met Per Serving:
N/A (Dependent on Additives Used)

Nutrition Facts

Serving Size 1.5 oz (42g)
Servings Per Container 43

Amount Per Serving

Calories 220 Calories from Fat 110

% Daily Value*

Total Fat 12g **18%**

 Saturated Fat 11g **55%**

 Trans Fat --g

Cholesterol 0mg **0%**

Sodium 75mg **3%**

Total Carbohydrate 26g **9%**

 Dietary Fiber 1g **4%**

 Sugars 22g

Protein 3g

Vitamin A 0% • Vitamin C 0%

Calcium 8% • Iron 2%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300 mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4



Ordering Information:

Item Code: G1825

Pack Size: 6 / #10 cans

Servings per Case: 400

(1.5 oz servings)

Call your local sales representative or 800.323.0233 to place your order!