

Now in stock

Paramount Crystals

Helps thin melted chocolate, carob, candy melts, and yogurt coatings.



To Order, Call Toll-Free:

1.877.727.8793

Visit us at www.ConfectioneryArts.com



How to use Paramount Crystals

- ◆ Use 1 tsp (or as needed) of Paramount Crystals for every 2 cups chocolate, carob, candy melts, or yogurt coatings.
- ◆ Put chocolate in a heatproof bowl that fits snugly over a pot of barely simmering water. Stir occasionally. To thin chocolate for molding, dipping or drizzling, add paramount crystals slowly until desired consistency is achieved.
- ◆ **NOTE:** Never heat chocolate over 115°F, as it will burn.

- ◆ Used to aid in melting chocolate, carob, candy melts and yogurt coatings. Helps make coatings smooth and easier to pour into molds.

Ingredients: Hydrogenated palm kernel oil, mono and diglycerides, soy lecithin.

Gluten Free • Kosher • Salt Free • Sugar Free

Confectionery Arts International, LLC

Toll Free: **1.877.727.8793**

www.ConfectioneryArts.com