Cacao Barry TD

Cacao Barry Pate A Glacer Brune (Dark) - 11 Pounds Instruction Manual

Model: TD

1. Product Overview

Cacao Barry Pate A Glacer Brune (Dark) is a high-quality compound coating designed for various confectionery applications. This product is formulated to provide a medium setting, ensuring it is neither excessively hard nor soft, making it ideal for dipping and enrobing. It does not require tempering, simplifying its use in professional and home kitchens.



Image: A large brown plastic tub of Cacao Barry Pate A Glacer Brune (Dark) compound coating, with product labels visible on the front. The tub appears full and sealed.

2. Key Features

- **Belgium Chocolate:** Crafted with quality ingredients.
- **11 Lb. Tub:** Supplied in a convenient bulk quantity.
- **Microwavable Tub:** Designed for direct heating in a microwave.
- **Needs No Additional Ingredients:** Ready to use directly from the container.
- **No Tempering Required:** Simplifies the melting and application process.
- **Medium Setting:** Achieves a consistency that is firm but not brittle, suitable for various uses like dipping fruits.

3. Usage Instructions

3.1. Melting the Compound Coating

This compound coating is designed for easy melting without the need for tempering. It can be melted directly in its original microwavable tub or transferred to a double boiler.

1. **Microwave Method:**
    - Remove the lid from the tub.
    - Place the tub in the microwave.
    - Heat on medium power (50%) in 30-second intervals, stirring thoroughly after each interval to ensure even melting and prevent scorching.
    - Continue heating and stirring until the coating is smooth and fully melted to your desired consistency. Avoid overheating.
2. **Double Boiler Method:**
    - Transfer the desired amount of compound coating into a heat-proof bowl.
    - Place the bowl over a saucepan containing simmering water, ensuring the bottom of the bowl does not touch the water.
    - Stir continuously until the coating is smooth and fully melted.
    - Ensure no water or steam comes into contact with the coating, as this can cause it to seize.

3.2. Application

Once melted, the compound coating is ready for immediate use. Its medium setting makes it versatile for various applications:

- **Dipping:** Ideal for coating fruits (like strawberries), pretzels, cookies, and other confections. Dip items directly into the melted coating.
- **Enrobing:** Suitable for covering cakes, petit fours, or pastries.
- **Decorating:** Can be used for drizzling or creating simple chocolate decorations.

Allow coated items to set at room temperature or in a cool, dry place until firm. Refrigeration can speed up setting but may affect shine.

4. Storage and Maintenance

4.1. Storage

To maintain the quality and shelf life of Cacao Barry Pate A Glacer Brune (Dark), proper storage is essential:

- Store in a cool, dry place, away from direct sunlight and strong odors.
- Keep the tub tightly sealed when not in use to prevent moisture absorption and maintain freshness.
- Avoid extreme temperature fluctuations, which can lead to sugar or fat bloom.

4.2. Container Maintenance

The microwavable tub is designed for convenience. After use, ensure the rim and lid are clean before resealing to maintain an airtight seal. The tub can be reused for storage of the compound coating.

5. Troubleshooting

Problem	Possible Cause	Solution
Coating appears thick or seized	Contact with water or steam during melting.	Unfortunately, seized compound coating cannot typically be fully recovered. Ensure no moisture enters the coating during melting.
White streaks or dull appearance (bloom)	Improper storage (temperature fluctuations).	While bloom affects appearance, the product is generally still safe to consume. To prevent, store in a consistent cool, dry environment.
Coating not melting smoothly	Overheating or insufficient stirring.	Melt gradually at lower heat settings (especially in microwave) and stir frequently to distribute heat evenly.

6. Specifications

- **Brand:** Cacao Barry
- **Flavor:** Chocolate
- **Item Form:** Bar (refers to the form of the compound, not a solid bar)
- **Item Weight:** 11 Pounds (approximately 5 kg)
- **Units:** 176.0 Ounce
- **Product Dimensions:** 7 x 6 x 6 inches
- **Model Number:** TD
- **Manufacturer:** CACAO BARRY

7. Safety Information

Proposition 65 Warning: This product may contain chemicals known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, visit www.P65Warnings.ca.gov.
Statements regarding dietary supplements have not been evaluated by the FDA and are not intended to diagnose, treat, cure, or prevent any disease or health condition.
Always handle hot melted coating with care to avoid burns. Keep out of reach of small children.

8. Warranty and Support

For product inquiries, technical support, or warranty information, please contact Cacao Barry customer service directly. Refer to the product packaging for specific contact details or visit the official Cacao Barry website.
Online Resources:

- Cacao Barry Official Website: www.cacaobarry.com (*Note: This is a placeholder URL, please refer to actual product*

for official website.)

- Amazon Product Page: https://www.amazon.com/Pate-Glacer-Brune-Dark-Pounds/dp/B0028RQA7U

© 2024 Cacao Barry. All rights reserved. Information subject to change without notice.

Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. Privacy details.

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question