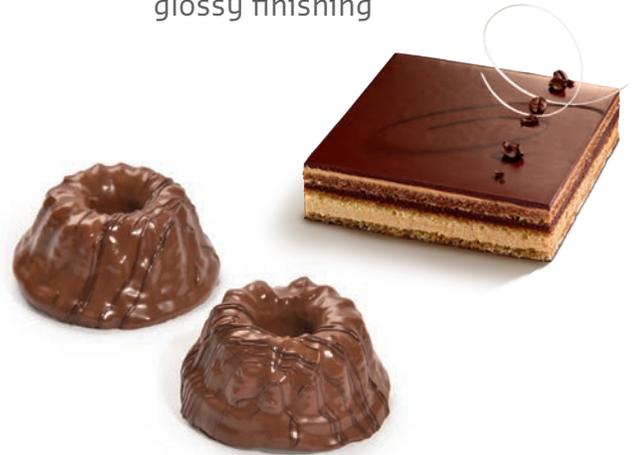


# Carat Decorcrem

*Our premium, soft compound coating*

Make your cakes stand out from the crowd thanks to Decorcrem's glossy finishing

Mix Decorcrem White with oil-based colors to add a special touch to your patisserie



**Carat Decorcrem**  
for all your  
applications

As Decorcrem stays creamy, it's easy to add a variety of inclusions to your decoration

Combine Decorcrem Dark with Decorcrem White to create eye-catching decorations



  
**Puratos**  
*Reliable partners in innovation*

# Carat Decorcrem

Carat Decorcrem is our range of great-tasting soft compound coatings providing the ultimate user convenience and chocolate taste. Carat Decorcrem sets at room temperature and gives a glossy appearance while maintaining a soft texture with a clean cut. On top of this, it remains stable when frozen.



Our Carat range is made with 100% sustainable cocoa powder from our Cacao-Trace program. The program trains farmers on how to increase their cocoa quality and yield, offers premium prices for quality cocoa and includes post-harvest centers to ensure consistent cocoa taste and quality.

Features	Benefits
Easy to use – no tempering	No need to invest in high-skilled labor and/or expensive equipment
Sets at room temperature	Saves time/money. Saves space in coolers.
Clean cut	Clean to eat. Product won't break or crumble when cut or bitten.
100% Sustainable Cocoa Powder	Add sustainability claim. Differentiate from competitors.
0g trans fat	Allows for clean(er) label
Freeze/thaw stable	Application flexibility. Longer shelf life.

## So easy to use Just melt and apply

	P/N	Viscosity	Packaging
Dark	4008161	45	10 lb Pail
Milk	4008154	45	10 lb Pail
White	4008453	45	10 lb Pail

### Materials Needed:

- Carat Decorcrem
- Microwavable Bowl
- Scoop
- Spatula
- Thermometer



1) Scoop the desired amount of Carat Decorcrem into bowl.



2) Place bowl in microwave. Set time for 1 minute on 50% power.



3) Remove bowl from the microwave and stir with spatula.



4) Place bowl in microwave. Set the time for 1 minute at 50% power.



5) Remove bowl from microwave and stir with spatula. Check the temperature with the thermometer.



6) Thermometer read-out: 115 - 122 °F.

\*Noted times and temperatures will vary depending on amount of product used and equipment.

\*\*For cost savings excess product can be melted again and repurposed.

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