

## **SEPHRA MELTS DIPPING & COATING COMPOUND**

QUALITY FEATURES:

- Chocolate Fountain Ready
- Professional Quality Chocolate Coating
- No Tempering Needed
- Trans Fat Free
- Gluten Free
- Kosher Dairy Certified By Orthodox Union OD
- Unmatched Taste & Quality
- 2lb Packages in Chip Form
- Microwave Safe, BPA Free Packaging
- Roll Refined to 30 Microns
- Deliciously Rich Flavor & Texture
- Forms Hard Shiny Shell

Sephra Melts are great for the following:



2 lb Dark, Milk and White Chocolate Melts



4 lb Dark, Milk and White Chocolate Melts





20 lb Dark, Milk and White Chocolate Melts



PRODUCT INFO	Weight	Stock Code	UPC	() D % Cocoa	Kosher	Format	Pack Size	DC
Dark Chocolate Melts	20lb	28007	Case: 180657000445	17%	Dairy	Chip	10 x 2lb	CA, NY
Dark Chocolate Melts	4lb	21007	Bag: 180657000346	17%	Dairy	Chip	2 x 2lb	CA
Milk Chocolate Melts	20lb	28008	Case: 180657000452	9%	Dairy	Chip	10 x 2lb	CA, NY
Milk Chocolate Melts	4lb	21008	Bag: 180657000353	9%	Dairy	Chip	2 x 2lb	CA
White Chocolate Melts	20lb	28009	Case: 180567000469	0%	Dairy	Chip	10 x 2lb	CA, NY
White Chocolate Melts	4lb	21009	Bag: 180657000360	0%	Dairy	Chip	2 x 2lb	CA

Sephra Melts represent one of the highest quality chocolate dipping and coating compounds on the market. The Dark, Milk and White Melts are delicious and cost-effective. Sephra roll refines the ingredients to 30 microns. This refining method produces an unequaled velvety smooth texture and provides an excellent flavor profile for each type of coating. The packaging is BPA free for easy melting in the microwave and does not require any oil for use in a chocolate fountain. Sephra Melts have the perfect viscosity for use in Sephra's chocolate fountains. They are also fantastic for candy making, since no tempering is required and they are gluten free. Sephra Melts produce an exquisite sheen and unmatched presentation making it the chocolate coating of choice for dipping and candy-making professionals.



