

PRODUCT STORAGE AND SHELF LIFE INFORMATION

PRODUCT STORAGE

PRODUCT: Milk Chocolate

INTRODUCTION:

The defects most widely occurring with milk chocolate are fat bloom and sugar bloom. Although bloom is detrimental to the appearance of chocolate, it does not affect its eating qualities. Bloom appears as a grayish (fat bloom) or white (sugar bloom) coating on the surface of chocolate.

FAT BLOOM PREVENTION:

1. Do not store product above 75° F; 65° F is ideal.
2. Do not store product in direct sunlight.
3. Do not handle product in a rough manner.
 - A. Patchy bloom from abrasions on chocolate surfaces will appear at temperatures of 65°

SUGAR BLOOM PREVENTION:

1. Do not store product in damp conditions or against damp walls.
 - A. Chocolate will absorb moisture above 70% relative humidity.
1. Removal from cold storage into warm atmosphere.
 - A. If stored below 50° F (refrigerated, cold garage, etc.), do not bring into an area above 75° or dew will deposit on chocolate.

PRODUCTS: MICROWAVE POPCORN AND CARMEL CORN

CONDITIONS TO AVOID:

1. **LIGHT**—Direct light (sunlight or manmade) can generate unwanted heat that can re-melt the oil in Microwave pouches or cause the Caramel Corn to become sticky. Light also promotes rancidity in oils and causes fading of packages.
2. **HEAT**—Temperature above 75° F can cause similar effects as stated under Light. Heat also drives off the flavors used in the products.
3. **ODORS**—Contaminating odors will ruin any food especially snack and confectionary items. The worst offenders are naphthalene (moth balls), paints, solvents, perfumed soaps and other foods such as onions. Remember that corrugated boxes absorb odors too.
4. **HUMIDITY**—Damp humid air above 75% relative humidity can cause stale flavors, surface mold growth, and for caramel corn can cause surface crystallization of sugars.
5. **INSECTS**—Avoid storing products in areas where insect and rodent activity is present.

SHELF LIFE

PRODUCT

BEST BY DATE

All microwave popcorn

12 months from date of production

All Caramel Corn in Tins

9 months from date of production

Chocolate Caramel Corn

9 months from date of production