

# INSPIRATION

## TIPS AND TRICKS



**1 MELTING AND CRYSTALLIZATION**  
Continuous stirring is essential.  
Microwave: Melt gradually  
If product thickens, stir, use an immersion blender, or the mixer of a tempering machine to return the fluidity

**2 MANUAL TEMPERING RASPBERRY, YUZU, STRAWBERRY and PASSION FRUIT INSPIRATION**  
Initial Melting\*: 95-104°F (35-40°C)  
Melting\*\*: 104-113°F (40-45°C)  
Crystallization: 81-82°F (27-28°C)  
Manual Working: 86-88°F (30-31°C)

**ALMOND INSPIRATION**  
Initial Melting\*: 95-104°F (35-40°C)  
Melting\*\*: 104-113°F (40-45°C)  
Crystallization: 79-81°F (26-27°C)  
Manual Working: 86-88°F (30-31°C)



**3 STORING BAGS OF FEVES**  
Tightly seal open bags of feves and store at 60-65°F (16-18°C)

**4 STORING FINISHED PRODUCTS**  
Use 100% light and oxygen-resistant packaging  
Be careful to avoid condensation in temperature changes



**5 STORING LEFTOVER MELTED INSPIRATION**  
Tightly seal using plastic film

**6 IN STORES**  
Products made using Inspiration should be sold within 3 to 4 weeks if exposed to light to avoid color fading

*\*For optimal tempering, Valrhona recommends holding this temperature for at least 12 hours.*

*\*\*Only raise to this temperature right before tempering.*



@ValrhonaUSA #ValrhonaUSA us.valrhona.com

Share your INSPIRATION to get inspired!  
**#VALRHONAINSPIRATION**





VALRHONA