

INSPIRATION

6 GOLDEN RULES

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 PASSION FRUIT INSPIRATION

Melting: 95-104°F (35-40°C)
Crystallization: 80-82°F (27-28°C)
Working by Hand: 86-88°F (30-31°C)

ALMOND INSPIRATION

Melting: 113-118°F (45-48°C)
Crystallization: 79-81°F (26-27°C)
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



ALMOND
INSPIRATION



PASSION FRUIT
INSPIRATION



