

## Tips for Storing Chocolate

To ensure your chocolate maintains the highest quality, please follow these important instructions.

**Upon Delivery:** Please note on delivery receipt any missing or damaged cases and let your Sales Representative know immediately.

### Do:

- ✓ Store chocolate at temperatures between 50-70 Degrees F and in less than 50% relative humidity
- ✓ Be sure the area is free of pests and properly protected from outside disturbances
- ✓ Practice first in, first out stock rotation when passing out the chocolate (if multiple deliveries are involved).

### Do Not:

- ✓ store near a heat source such as a heating vent, radiator, or windows
- ✓ store chocolate near aromatic foods or other materials, since chocolate absorbs the odor of things around it
- ✓ store near paints, chemicals, or other hazardous materials
- ✓ store chocolate for long periods of time - distribute it as soon as you can to ensure freshness
- ✓ store near water or anything that may leak
- ✓ store chocolate directly on the floor
- ✓ refrigerate, the product will turn white.

Thanks for supporting the  
fundraiser!

