

Directions for Care and Handling

August 2007



W I S E M A N H O U S E
fine handmade chocolates

Wiseman House Chocolates are made by hand with fresh, quality ingredients. Please read and adhere to the following guidelines for proper care and storage of your Wiseman House Chocolates.

- Chocolates should be stored in a cool, dry location away from any heat source including direct sunlight, lit displays, and high intensity lighting.
- Chocolates should never be stored directly on the floor
- Ideal storage environment for chocolate is a consistent temperature of 68F and humidity near 50%.
- DO NOT REFRIGERATE! Refrigerators dry out foods and transmit flavors.
- Chocolates absorb flavors and scents around them. Do not store chocolates near flowers, chemicals, candles, or any other fragrant items.
- The shelf life of your chocolates should be monitored closely.
- Chocolates should be rotated regularly to ensure freshness.
- PRODUCTS THAT HAVE EXCEEDED THEIR SHELF LIFE ARE NOT TO BE SOLD.
- Freshness is the key to good flavor and loyal customers!

Product Shelf Life

<u>Truffles</u>	6 Weeks
<u>Caramel Clusters</u>	8 Weeks
<u>Toffee</u>	8 Weeks
<u>Fudge</u>	4 Weeks
<u>Chocolate Bark</u>	4 Months
<u>Mocha Crunch</u>	6 Months
<u>Sipping Chocolate</u>	6 Months

For any questions concerning the storage and handling of your Wiseman House Chocolate products please feel free to call 1.866.460.3571, or email whsl@wisemanhousechocolates.com.