



COMPOSIMOLD

Heat and Pour Molding Material

www.ComposiMold.com

ComposiMold-FC (Food Contact)

How to make Chocolate Molds with ComposiMold



The following describes the process for using Chocolate in ComposiMold-FC molds. With ComposiMold, you can make your own unique chocolate molds. The ComposiMold can be reused to make more unique molds afterwards. The advantage of ComposiMold is that you can reuse it simply by reheating and re-melting. So play and experiment. Chocolate is one of the nicest molding materials because it can be remelted if you mess up. It also tastes good.

To start, select the object that you will make into chocolate. For this tutorial, we will make a variety of shapes in a pan. It is important to keep in mind that chocolate is relatively fragile so complex molds may be more difficult.

First, follow the instructions for melting the ComposiMold.

As the ComposiMold is melting, place the original parts into a container. Use a thin layer of vegetable oil as a mold release. The spray vegetable oil (PAM or equivalent) works well. Wipe off any excess vegetable oil.

Pour the ComposiMold over the parts and let solidify by cooling.



After solidified, remove the original parts from the CompositiMold. You now have your molds. If necessary, clean up the edges by cutting off any extra CompositiMold. The CompositiMold that you cut off can be reused.



Melt the chocolate. Most chocolate can be melted in the microwave. Use short intervals (30 seconds) and stir after each interval. Chocolate melts at approximately 80 F and can burn if overheated. If you melt the chocolate on a stove, continuously stir and remove from the heat as soon as it is melted.

Pour the melted chocolate into your CompositiMold molds. You can also paint in the chocolate with a brush or a spatula. The flexibility and clarity of the CompositiMold helps so you can push and squeeze the sides to fill any unfilled voids that you see.

Let solidify. To speed up cooling, the castings can be placed in the refrigerator.



Carefully remove the chocolate castings from the ComposiMold molds. Peel the ComposiMold-FC away from your Chocolate so you do not put pressure on the Chocolate. Admire your unique molds. Make more if you want. Maybe you need to sample them to make sure they taste good.



When finished, you can remelt the ComposiMold to make a new shaped Chocolate mold.

Two part molds are possible with chocolate. The bird example below was made with a two part mold. The original piece was a ceramic shape. ComposiMold-FC was poured around the ceramic bird to mold. The sides were thin cut into two pieces. The molds were held together with packaging tape. This bird was made as a solid piece and also hollow.

To make a hollow part, pour in the melted chocolate and swirl it around inside the mold. You can also use a brush to paint on the chocolate. It will solidify around the edges. You can also add flavorings inside of the chocolate.



Below is an example of a small star fish Chocolate mold.



Here is a plate of a variety of chocolates.



For more information on ComposiMold visit www.ComposiMold.com

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