



Just RE-MELT to RE-USE COMPOSI-MOLD® Heat and Pour Mold Making Materials

903 Western Ave., Manchester, ME 04351 #1-888-281-2674 or info@ComposiMold.com and Please visit: www.ComposiMold.com



Action Figures



Unique Chocolate Pops



Candy Bars



Edible Dessert Dishes



LARGE Cake Toppers



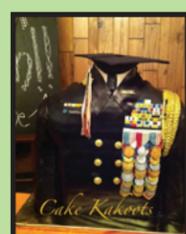
Cupcake and Whoopie Pie Toppers



Detailed Fondant Cake Wraps



Holiday Themes



Duplicate Valuables



Event Giveaways

Shadowguard Kennels

ComposiMold-FC (Food Contact)

ComposiMold-FC was specifically designed for edible casting materials such as chocolate and fondant. It complies with FDA Regulations (21 CFR Parts 170-189) and European Standards for food contact materials.



Warnings:

-ComposiMold is hot when melted. Use gloves for protection. -The ComposiMold container WILL melt if overheated. Do not heat the container when it is empty. -ComposiMold will break down in water over time. Do not leave in contact with water. -Keep ComposiMold covered if it is not going to be used for long periods of time. -ComposiMold conforms to ASTM D-4236 for safe art supplies. -Do not use ComposiMold for food contact after it has been used with non-food casting materials.

Limitations:

Although the thermoplastic nature of ComposiMold allows it to be reusable and easily moldable, heat is a limitation. In larger thermoset reactions the heat of your casting material can exceed the melting point of ComposiMold, 130°F. Be sure to cool your mold prior to using higher temperature casting materials.

ComposiMold-FC is Versatile and Easy to Use.

You can pour or pipe melted chocolate into one and two part molds, press your favorite fondant into the molds, or turn any mold into a chocolate pop mold.

ComposiMold-FC is perfect for custom work!

ComposiMold-FC is Natural and Biodegradable.

All ingredients used in ComposiMold are organic materials that will biodegrade in an aqueous environment.

ComposiMold-FC is Reusable!

You never have to worry about wasting the product or your money. **If you want a different mold, just re-melt the mold to re-use the material 35 times or more!**



Visit www.ComposiMold.com for more information and tutorials.



BASIC INSTRUCTIONS



MELTING ComposiMold:

To melt, heat the ComposiMold to 130°F. (Do not exceed 200°F). This can be done in a double boiler or a microwave.

When heating in the microwave follow these steps:

1. Remove the cover from the ComposiMold container.
2. Heat the product. Estimated heating times are listed in the table below:

SIZE	MICROWAVE TIMES (ESTIMATED)
10 oz.	30 sec. intervals until melted
20 oz.	1-2 mins. (Stir every 30 secs.)
40 oz.	2-4 mins. (Stir every 45 secs.)

✓ **TIP: Keep in mind that microwave times will vary. Start with short intervals until you feel comfortable with your microwave.**

3. After microwaving, stir the ComposiMold to let the temperature equilibrate before pouring.



MOLD & CAST

CREATING Your Mold:

1. Anchor the master to the bottom of your mold box with clay or hot glue.



2. Spray a food safe mold release, such as vegetable oil, on the original object being molded (the master) and in the heat safe container you'll be pouring your melted ComposiMold into (mold box).

4. Pour melted ComposiMold into the lowest area of your mold box so it will rise up and over your master part.

SOLIDIFYING Your Mold:

1. Simply let your mold cool. ComposiMold solidifies when it cools back to a flexible, rubbery, polymer.

(To speed up to the process, you can put your mold in the refrigerator or use ice packs against it.)



2. De-mold your master by pulling it out or make a cut down the side of the mold and open it like a book. Tape it closed before you make your cast.

CREATING Your Cast:

Many different casting materials can be used in the ComposiMold-FC Mold.

Examples of edible casting materials include:

- Chocolate
- Modeling Chocolate
- Fondant or Gum Paste
- Gelatin Gummy Recipes
- No-Bake or No-Rise Cookie Dough

✓ **TIP: Cool your mold prior to pouring higher temperature casting materials (before each pour) to maintain the integrity of your mold.**

1. Lightly apply a food safe mold release, such as vegetable oil, to your mold. (Mold release is not typically necessary for chocolate or fondant casts.)



2. Pour, pipe, or press your casting material into your mold. Be sure to fill the lowest and most detailed areas first. Then let your cast cool or solidify per product instructions.

3. Once ready, remove your cast from your ComposiMold mold and REPEAT.



ComposiMold's greatest advantage is its reusability. All you have to do is remelt your mold and pour!

✓ **TIP: Some casting materials can leave debris in the ComposiMold. Follow the instructions below to filter it out.**

FILTERING the ComposiMold:

Simply re-melt your dirty ComposiMold and filter it through cheesecloth into a heat safe container and re-use!

CLEANING the ComposiMold:

Use a cold, damp cloth to wipe away any casting material. Be sure your mold is dry before making more casts.



Please visit www.ComposiMold.com for more advanced techniques.