



2010 KALVA® COATINGS

HISTORY

Since 1935, Kalva® has been servicing the ice cream industry with their quality products and personalized customer service. After being purchased in 2009 by SensoryEffects® Flavor Systems, the Kalva tradition continues with even more support resources and product offerings available for our customers and distributors.



CANDY CROWN™ COATINGS

Famous for its market leading lineup of Candy Crown™ Coatings, Kalva prides itself on the quality, flavor, texture and aroma of each and every flavor we offer. These products are the choice for customers who already have heater units and are able to keep the product hot before serving.

Item #	Description	Dipping Temp.
1301	Chocolate	95-105°F
1302	Butterscotch	95-105°F
1303	Cherry	95-105°F
1306	Peanut Butter	95-105°F
1309	Peppermint	95-105°F
1310	Toasted Coconut	95-105°F
1311	Strawberry	95-105°F
1312	Chocolate Peanut Butter	95-105°F
1313	Blue Raspberry	95-105°F
1314	Bubble Gum	95-105°F
1325	Milk Chocolate	95-105°F
1327	Bittersweet Chocolate	95-105°F
1364	White Chocolate	95-105°F



COOL CONE™ COATINGS

If you want to try our cone coatings without the need for a heating unit, then Kalva also offers a shelf-stable line of coatings under the Cool Cone™ brand. These products have been designed with a much lower melt point than the Candy Crown products and after initial heating with hot water, they can be kept on the shelf at room temperature and they will remain liquid and ready-to-use for the rest of the day.

Item #	Description	Dipping Temp.
2000	Chocolate	72-78°F
2004	Blue Raspberry	72-78°F
2005	Cherry	72-78°F
2006	Caramel	72-78°F
2048	Cotton Candy	72-78°F

APPLICATIONS

Kalva coatings are very versatile ingredients and can be used for dipping or coating all frozen confections, soft serve ice cream, frozen custard, yogurt, ice cream bars, novelties, fruit bars, and frozen bananas or strawberries. They also work well for hand-dipped cheesecakes and other specialty desserts, or they can be used as a drizzle on top of sundaes or ice cream pies to add a different texture and flavor experience. For more recipe ideas, please give us a call.

If you don't see a product that suits your needs here, please let us know and we will work with you on developing special formulations either under our own brand or as a private label product.