

ESTABLISHED 1915



HAIGH'S

CHOCOLATES

Help Your Chocolates
KEEP THEIR COOL

The ideal temperature for chocolate is 15-20°C. That's why you need to be especially careful when buying your Haigh's treats – because they can melt pretty quickly, even while you're on your way home. Here are a few simple but important things you can do to make sure your chocolates don't sweat or melt... and stay looking and tasting terrific.



TIPS

- *Never leave chocolates in a parked car.*
- *Keep chocolates away from heat, direct light and perfumed items such as soap.*



- *If you're not giving the chocolates straight away, the ideal place to store them is a cool dark cupboard (this might help stop you eating your chocolates before you give them as gifts too!)*
- *As a last resort, chocolate can be refrigerated. Wrap them in foil and put them at the bottom of the fridge, then when you need them, bring them back to room temperature slowly.*