



Frequently Asked Questions

Read on to learn more about CakePlay Isomalt Nibs and how to use them to enhance your next cake or pastry decorating project!

Isomalt Product Information

1. Is isomalt safe to eat? Yes. The Food and Drug Administration (FDA) has reviewed isomalt and declared it GRAS, or Generally Regarded as Safe. That designation means the substance has been approved by the FDA for its intended use as a food additive, similar to baking soda, sugar and corn syrup. Isomalt is made from sugar, tastes like sugar and has half the calories of sugar. It does not cause dental cavities and is the most popular sweetener in the world, behind sucrose/sugar. Isomalt has a low glycemic response, and therefore is used in many dietetic candies. The manufacturer recommends ingesting no more than 50 grams of isomalt a day within a normal diet to avoid a laxative effect. Just like many high-fiber foods, the consumption of isomalt in moderate amounts is well-tolerated by most people. Please note: CakePlay Isomalt Nibs are processed in a facility that also processes peanuts, so those with a peanut allergy should consider this before ingesting CakePlay isomalt.

2. Are CakePlay Isomalt Nibs kosher? Not at this time.

Techniques for Using CakePlay Isomalt

3. How long do I melt CakePlay's isomalt nibs in the microwave? Since microwave ovens vary in wattage, we don't indicate a specific amount of melting time on our package. Most decorators have success in melting a small amount of nibs in an ovenproof bowl or measuring cup for 45 seconds on high power. After that, you can stir the isomalt and keep melting in 15-second increments until the isomalt is the desired consistency. Allow any bubbles to subside before pouring into your desired mold or proceeding with any other decorating technique.

4. Can CakePlay's Isomalt Nibs be used in pulled and blown sugar projects? Yes. Professional cake artists have successfully used our pure isomalt product in various pulled and blown sugar pieces with no problems. Our isomalt does not contain acid, which is sometimes added to isomalt to make it softer and easier to work, but pastry chefs and cake professionals have found it to have adequate pliability for their projects.

5. Can I flavor the isomalt? Yes. Flavoring oils may be added to isomalt as desired. LorAnn Oils recommends ½ to 1 teaspoon of flavoring per pound of melted CakePlay isomalt. However, some flavoring oils impart a color to the product, or contain fine particulates that can detract from the clarity of the isomalt. We recommend testing your flavoring with a small amount of isomalt and observing the results before proceeding with candy production.



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Information on Using CakePlay Isomalt Nibs to Enhance Cakes and Pastries

6. **Can CakePlay's isomalt nibs be tinted to another color?** Yes. CakePlay has had good success with gel colors, especially since they impart less moisture to the product. Just touch the tip of a popsicle stick to your desired gel color. Then touch that tip of the popsicle stick to the hot isomalt right after it comes out of the microwave. Let the moisture sizzle off before stirring in the gel color. For a fun "swirled" look, don't stir the gel color in completely.
7. **Can I burn isomalt?** Yes, but only with significant overheating. This is why we recommend adding time to the microwave in small increments. When melted properly, isomalt can be heated multiple times. Typically, the color breaks down long before the isomalt, and you should be able to heat the product several times without detrimental effects.
8. **When do I put finished pieces on a cake?** CakePlay recommends placing finished isomalt pieces into an air-tight container until just before displaying your cake. If you live in a high-humidity environment, you may want to add a desiccant packet to the container with your finished piece. CakePlay offers food-safe desiccant packets in its product line. Do not refrigerate finished pieces, as the refrigerator is a humid environment.
9. **Will CakePlay's isomalt nibs work in a high-humidity environment?** Isomalt works much better than sugar in areas of high humidity, but will still absorb moisture, although more slowly, and will not crystallize. As with fondant and gumpaste, cake artists and pastry chefs will want to take some precautions when working with our product: (A) Immediately after finishing a sugar showpiece, store it in an air-tight container with a desiccant such as silica gel. Do not remove the piece from the container until just before display. (B) Unused isomalt nibs should be stored in an air-tight container away from light, heat and humidity. (C) Leftover melted isomalt can be poured onto a Silpat mat, cooled and stored. (D) Those in high-humidity environments can also protect their finished creations with an edible lacquer spray or confectionery glaze. (E) In areas of extreme humidity, work with isomalt on clear, sunny days when the humidity is lower, or use a room dehumidifier. Visit www.cakeplay.com for more ideas and suggestions.
10. **Will my melted isomalt have a cloudy appearance?** CakePlay's isomalt nibs are very clear. However, the mat or mold used to cast the isomalt can give it a cloudy appearance, depending on its surface, composition and/or density. Typically, a mold with a tighter cell structure will give better results. One technique to try for improved clarity is to rub a little vegetable oil onto the mold, then wipe it off before pouring in the melted isomalt. You can also use a crème brûlée torch to restore surface clarity. Use a light sweep with the torch to avoid losing surface detail.



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Information on Using CakePlay Isomalt Nibs to Enhance Cakes and Pastries (continued)

11. **My molded piece looks cloudy. What should I do?** There are a number of factors which may be causing the cloudiness in your finished piece: (A) If you're using a silicone mold (or some silicone mats), the silicone may not have been properly manufactured. Only use top-quality molds. (B) Excess humidity in your area and/or preparation location can cause cloudiness. Use desiccant packets when you store your finished pieces to alleviate this issue. (C) Lightly run the flame from a crème brulee torch carefully over the mold's surface to remove cloudiness. (D) Lightly rub oil onto the mold's surface, then remove the excess with a clean cloth or paper towel. (E) Do not refrigerate molded pieces. Store in an air-tight container with a food-safe desiccant packet until just before display.

12. **My melted isomalt has bubbles. How can I eliminate this problem?** If bubbles occur along the surface of the isomalt next to the mold and are quite small, the mold is the problem. The type of mold and quality of mold can affect the end results. Silicone molds give the best detail, but depending on the material and cure rate, can cause small bubbles on the surface. These can be removed with a minor loss of detail with the careful sweep of a crème brulee torch. Another approach some people find helpful is to run a small amount of oil into the mold before pouring in the isomalt, to create a barrier between the two materials. Be sure to let melted isomalt stand for some time after microwaving for bubbles to dissipate. If the bubbles are truly in the center of the piece, this is the most likely culprit. Watch through the window in your microwave to avoid heating the product longer than necessary, thereby forming excess bubbles. This is especially true if you are microwaving a small amount of isomalt. A good pouring spout helps eliminate some bubbles as they stretch and break when the isomalt is poured into a mold. Also, after pouring, if there are small bubbles on the surface of the poured isomalt in the mold, and your mold is heat-proof, these bubbles can be eliminated with use of a crème brulee torch while the isomalt is still liquid. Be careful not to heat the isomalt to the boiling point again with the torch – a light touch is all that is needed.

CakePlay Isomalt Nibs – Basic Use and Decorating Techniques

13. **Can CakePlay's isomalt nibs be used in chandelier or pearl (bead) molds?** Yes. The recommended technique is to pour the melted isomalt when it's fairly thin and hot. Before pouring, wait a minute so any bubbles settle, then fill your desired mold. Fishing line or bead string is often used as the "string" when isomalt is poured into bead molds. Then use a toothpick or the edge of a gumpaste tool to fill in the corners of the mold as needed. Remove any excess with a craft knife, or melt away excess with a crème brulee torch or lighter after removing from the mold. To eliminate fingerprints on the molded piece, stretch the mold away from the isomalt, then pop your molded item onto a Silpat® mat. With gloved hands, place your finished piece immediately into an air-tight container until just before the cake is displayed. For hanging beads, try pouring every other cavity.



Frequently Asked Questions

CakePlay Isomalt Nibs – Basic Use and Decorating Techniques (continued)

14. Can CakePlay isomalt be used as an edible glue? Absolutely! Melted CakePlay isomalt nibs are ideal for creative tasks, including flower making, assembling the pieces of a sugar sculpture, instantly adhering decorations to fondant and more. Melted isomalt can be used for many assembly and repair tasks, and is often quicker and easier to use for adhesion than royal icing.

15. I'm just getting started with isomalt. What are some easy projects I can try?

Melted CakePlay isomalt nibs are perfect for everyone, including those new to cake and pastry decorating. With their microwave preparation, you can just melt a small amount, then have fun playing! CakePlay's isomalt nibs work well for any decorating project you can imagine. They're great for everything from adding a few gems to a princess cake to creating fun holiday decorations and more. Many kinds of molds work with our pure isomalt. Try cookie cutters sprayed on the inside with non-stick spray. Experiment with lollipop and silicone molds too.

Here are some general isomalt decorating techniques:

A. Making poured decorations is the best basic technique for those working with isomalt for the first time. Experiment with pouring gems, butterflies or other flat shapes using a silicone mold. Two-part press molds also add instant dimension.

B. Making pulled decorations is another way to add instant dimension and glamour to pastries and cakes.

C. Blown sugar projects are another popular technique for using CakePlay isomalt nibs. However, pulled and blown sugar work are skills that require training, practice and specialized equipment. This equipment includes a "sugar station" to keep the sugar warm and pliable for working, an alcohol lamp for fusing isomalt, and a hand pump for blowing. Cake and pastry artists may also use a blow dryer to cool the isomalt as they shape it. Pulled and blown sugar is often used to create large, sculptural sugar showpieces for display, but these techniques can also be used to create a few simple flowers and leaves for a cake. With CakePlay isomalt, you can make any type of decoration, from quick and easy to elaborate. Visit www.cakeplay.com to learn more about using our isomalt nibs. You can also see more fun projects on our Facebook page.

Isomalt Preparation and Safety

16. Can I use your isomalt in a glue gun? CakePlay has changed to a nib form of its isomalt, and does not recommend placing any isomalt sticks into a glue gun, including the SassieShot sugar melting gun from Get Sassie. We have concerns for our customers' safety when using our products in glue guns. Also, specialized equipment is not necessary when using our products. CakePlay's best recommendation is simply to microwave the desired number of isomalt nibs in a silicone cup, Pyrex bowl or other heat-proof container, then use as desired.



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Isomalt Preparation and Safety

17. What are some other safety precautions I should take? Melted isomalt is extremely hot. During any decorating project, be sure to wear heat-proof gloves and long sleeves to protect your skin. Keep a bowl of cold water nearby to immerse your hands in case of accidental contact. Do not use around children or in a high-traffic area. Go to www.cakeplay.com for more safety tips and information.

18. What's the best way to store my CakePlay isomalt nibs? Unused CakePlay isomalt nibs can be stored in an air-tight container for up to two years. If you've melted some CakePlay isomalt that you won't be using on your current project, you can pour it onto a Silpat. Then, once cool, store the isomalt in an air-tight container for a future project.

19. How do I preserve my isomalt creation for future use or display? Many pastry chefs and cake decorators who work or live in humid environments use a desiccant to keep their isomalt intact. CakePlay sells food-grade desiccant packets that help preserve isomalt and gumpaste decorations. A desiccant is a drying substance that gathers moisture from the air, away from your isomalt creations. To use, simply prepare your isomalt decoration as usual. Then immediately place in an air-tight container with a desiccant packet. Each packet protects isomalt creations in containers up to 1 gallon in size. Then remove your decoration from the container just before displaying. Do not refrigerate isomalt creations. Please visit www.cakeplay.com to learn more. An additional strategy often helpful in high-humidity areas is to coat finished isomalt pieces with edible lacquer spray. Use several light, overlapping coats of edible lacquer. Do not spray any areas needed for attachment, as the edible lacquer inhibits attachment. Also, be sure both the propellant and the ingredients in the spray are food-safe.

20. Can decorations made with CakePlay isomalt nibs be used on cakes with any type of icing? Yes. Finished isomalt pieces are an ideal accent for any type of cake or pastry, including those finished with fondant, gumpaste, buttercream icing and more. To prevent isomalt pieces from settling too far into an iced surface, particularly on buttercream cakes, you may want to mount your isomalt piece on a toothpick. Just adhere your piece to a toothpick with clear, melted CakePlay isomalt. Allow time to harden, then place your finished piece in its desired position on the cake just before display.