

FAQ Frequently Asked Questions

Is it better for me to place my orders online or by phone?

We take both online and phone orders. If you have any questions about our products then it might be easier for you to place an order by phone. You can place a phone order by contacting Stafford's Famous Chocolates at (559) 784-6640.

How long will it take to receive my order?

2-3 delivery days. We ship our products with priority mail through the USPS.

What is the difference between hand-made and machine made chocolate?

Here at Stafford's we see a huge difference between hand-made and machine made chocolate. Factories that make machine made chocolate produce their chocolate by the quantity instead of quality. At Stafford's we pride ourselves in knowing that our customers will be receiving their freshest, highest quality of chocolate where each chocolate piece is hand-dipped to perfection.

What is the difference between sugar free and no sugar added?

Nuts such as almonds, pecans, peanuts, walnuts and cashews have natural sugars. Hence, nuts that are dipped in sugar free chocolate have no added sugar but still contain natural sugar. Other sugar free products such as solid chocolate or creams contain no natural or added sugar.

What is the shelf life of our chocolate?

When properly stored, solid chocolate can be stored up to two years. Our other chocolate products such as truffles, sugar free, creams and nuts can be stored up to 3-4 months.

What is the difference between truffles and creams?

Truffles have a very rich and creamy chocolate center. Creams have a soft centered confection of sugar.

How many pieces of chocolate per pound?

It depends.

1 lb box of truffles or creams have around 24 pieces of chocolate.

1 lb box of assorted or nuts & chews have around 32-38 pieces of chocolate.

Can chocolate be frozen?

Yes, chocolate can be frozen. However, it is very important that the chocolate is packaged correctly before freezing. The chocolate needs to be in an insulated container with two plastic bags around it. When you are ready to remove the chocolate from the freezer, let the chocolate sit at room temperature while still in the bags for 24 hours.

Should the chocolates be refrigerated?

Chocolate does not need to be refrigerated if the temperature of the room is 72°F or below. If the temperature is higher than 72°F then the chocolate can be refrigerated.