

MIRAGEL BS 14

Hot process gelatin for with a delicate apricot flavour. You can use to create a protective veil to preserve natural bright colours of fruit and to prevent early browning. Freeze-stable, guaranteed clean-cut results. You can also choose liquid version, suitable for spraying machine application and available in a wide range of flavours.

PRODUCT DETAILS

COD 01030291

CLAIMS

DIRECTIONS FOR USE

MIRAGEL BS	1000 g	
water	250/300 g	
Heat while stirring	to boiling point (96°C	approx.); apply the hot jelly on cakes by brush.
The jelly can be remelted several times adding the water lost by evaporation. Do not		
overboot		

NOTES: the quantities of water mentioned above are absolutely necessary to achieve correct gelling.

TECHNICAL DENOMINATION

fantasy confectionery product for imparting shining aspect to pastries. Semifinished product.

