



## MIRAGEL SPRAY NEUTRO 12

Classic hot process liquid gelatin with neutral flavour, suitable for spraying machine application. It will provide a protective veil to preserve natural bright colours of fruit and to prevent early browning. Freeze-stable, guaranteed clean-cut results. Also available in apricot or strawberry flavours.

### PRODUCT DETAILS

COD 01030325

CLAIMS

### DIRECTIONS FOR USE

MIRAGEL SPRAY NEUTRO is ready to use in jelly spray machines. Set the heat exchanger on the highest temperature (95°C).  
MIRAGEL SPRAY NEUTRO can be also heated under stirring and applied by brush; do not add water, of course.

### TECHNICAL DENOMINATION

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