

## **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 heaten under stirring and applyed by brush; do not add water, of course.

## **TECHNICAL DENOMINATION**

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

