



## MIRROR CIOCCOLATO LATTE 6

Hot process milk chocolate flavoured mirror glaze. Perfect for easy and stable covering for cakes, including on vertical or domed products. Freeze-stable, it provides a long lasting perfect glossy shine even at low temperatures (-20°C). Discover all available fruit and cream flavours and let your creativity fly.

### PRODUCT DETAILS

COD 01030432

CLAIMS

### DIRECTIONS FOR USE

warm in the micro-waves oven or in bain-marie at 45-50°C, keeping from the packaging only the necessary quantity; stir without englobing air and pour on the sweets to be coated.

MIRROR MILK CHOCOLATE can also be used with good results without heating it: it should be briefly worked with a spatula before spreading it over the product surface.

### TECHNICAL DENOMINATION

semi-finished pastry product.

### ALLERGENS / CONTAMINATIONS

ALLERGENS

