



## MIRROR KIWI 3

Hot process kiwi flavoured mirror glaze. Perfect for easy and stable covering for cakes, including on vertical or doomed 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 01030260

CLAIMS

### DIRECTIONS FOR USE

take the necessary quantity of MIRROR KIWI from the packaging, warm it up in the microwave oven or in bain-marie at 45-50°C, then stir shortly without englobing air. Place the sweets to be glazed on the proper grates and cover with MIRROR KIWI using a spatula and vibrate them lightly. MIRROR KIWI can also be used with good results on flat surfaces without warming: in this case work shortly with a spatula before using it.

### TECHNICAL DENOMINATION

semifinished pastry product for decoration.

### ALLERGENS / CONTAMINATIONS

CONTAMINATIONS

