



MIRROR NEUTRAL 3

Hot process transparent mirror glaze with neutral flavour. 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 01030352

CLAIMS

DIRECTIONS FOR USE

take the necessary quantity of MIRROR NEUTRAL from the packaging, warm it up in the microwaves oven or in bain-marie at about 50-55°C, then stir shortly without englobing air. Place the sweets to be glazed on the proper grates and cover with MIRROR NEUTRAL using a spatula and vibrate them lightly.

MIRROR NEUTRAL can also be used with excellent results on flat surfaces without warming: in this case work shortly with a spatula before using it.

The sweets decorated with MIRROR NEUTRAL keep their shining aspect also in the freezer at -20°.

TECHNICAL DENOMINATION

semifinished pastry product for glazing.

ALLERGENS / CONTAMINATIONS

CONTAMINATIONS

