

# BLITZ ICE

PASTRY BLITZ

Ready-to-use jelly in neutral colour and flavour, perfect to enhance natural qualities of fruit while preserving its freshness. Specifically developed to be freeze-stable. The whole line perfectly lends itself to colouring and flavouring. Also available in classic version.



## MODALITÀ D'USO



Croissant



Shortbreads



Icing



Small pastry



Cakes

## DETTAGLI PRODOTTO

Codice prodotto 01030345

## ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations

**SO<sub>2</sub>** Sulphur

## INFO

### Details

Ready-to-use jelly in neutral colour and flavour, perfect to enhance natural qualities of fruit while preserving its freshness. Specifically developed to be freeze-stable. It perfectly lends itself to colouring and flavouring.

### Descrizione

jelly ready for use with neutral colour and taste with high transparency particularly suitable for glazing of fruit cakes and short biscuits and for decoration and glazing of 'bavaresi'. Its special formulation allows to remain transparent also at the temperature of -18°C.

**irca**  
GROUP

Extraordinary  
made simple.

**Denomination**

semifinished confectionery product.

**Directions for use**

take from the packaging the necessary quantity of BLITZ ICE NEW, soften with a broad knife, then cover the fruit cakes and short biscuits using a brush; for 'bavaresi' it is advisable the application with a broad knife.

It is also possible to dip the whole fruit or in pieces directly in the jelly previously softened.



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