



MIRROR CARAMEL 3

Hot process caramel 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 01030240

CLAIMS

DIRECTIONS FOR USE

remove the desired quantity of MIRROR CARAMEL from the packaging and heat it in a microwave oven or a bain-marie at a temperature of 50-55°C, then stir it briefly without incorporating any air.

The products that are to be frosted should be placed on a suitable rack. Cover them with MIRROR CARAMEL, spreading it evenly with a spatula and gently shaking the product. MIRROR CARAMEL 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

semifinished product for confectionery.

ALLERGENS / CONTAMINATIONS

CONTAMINATIONS

