



## MIRROR MANDARINO 3

Hot process mandarin 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 01030261

CLAIMS

### DIRECTIONS FOR USE

take the necessary quantity of MIRROR TANGERINE from the packaging, warm it up in the microwaves 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 TANGERINE using a spatula and vibrate them lightly. MIRROR TANGERINE 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

semi-finished pastry product for glazing.

### ALLERGENS / CONTAMINATIONS

CONTAMINATIONS

