

MIRAGEL

PASTRY MIRAGEL

Hot process gelatin for with a delicate apricot flavour. You can use to create a protective veil to preserve natural bright colours of fruit and to prevent early browning. Freeze-stable, guaranteed clean-cut results. You can also choose liquid version, suitable for spraying machine application and available in a wide range of flavours.



MODALITÀ D'USO



Covering

DETTAGLI PRODOTTO

Codice prodotto 01030291

ALLERGENI/CROSS CONTAMINAZIONI

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No allergens declared for this product.

INFO

Details

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Description

mass of light yellow colour and gelly glossy aspect, recalling apricot jelly.

Denomination

fantasy confectionery product for imparting shining aspect to pastries. Semifinished product.

Directions for use

irca
GROUP

Extraordinary
made simple.

MIRAGEL BS _____ 1000 g

water _____ 250/300 g

Heat while stirring to boiling point (96°C approx.); apply the hot jelly on cakes by brush. The jelly can be remelted several times adding the water lost by evaporation. Do not overheat.

NOTES: the quantities of water mentioned above are absolutely necessary to achieve correct gelling.



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