

MIRAGEL SPRAY

ALBICOCCA

PASTRY MIRAGEL

Classic hot process liquid gelatin with a delicate apricot flavour, suitable for spraying machine application. It will provide a protective veil to preserve natural bright colours of fruit and to prevent early browning. Freeze-stable, guaranteed clean-cut results. Also available in neutral or strawberry flavours.



MODALITÀ D'USO



Covering

DETTAGLI PRODOTTO

Codice prodotto 01030324

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

free flowing liquid of light yellow colour, with soft taste and smell of apricot, suitable for the covering and glazing of fruit cakes and to be used with spraying machines

Denomination

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

irca
GROUP

Extraordinary
made simple.

Directions for use

MIRAGEL SPRAY is ready to use in jelly spray machines. Set the heat exchanger on the highest temperature (95°C). Do not add water.

For traditional application by brush heat up to 85-90°C; do not add water.



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