

MIRAGEL SPRAY

FRAGOLA

PASTRY MIRAGEL

Classic hot process liquid gelatin with a strawberry 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 apricot flavours.



MODALITÀ D'USO



Covering

DETTAGLI PRODOTTO

Codice prodotto 01030299

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 with colour, taste and smell of strawberry, suitable for the covering and glazing of fruit cakes and to be used with spraying machines.

Denomination

semifinished product for imparting shining aspect to pastries.

irca
GROUP

Extraordinary
made simple.

Directions for use

MIRAGEL SPRAY STRAWBERRY 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.

After a long period of storage it is advisable to shortly shake the pail before pouring the product.



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