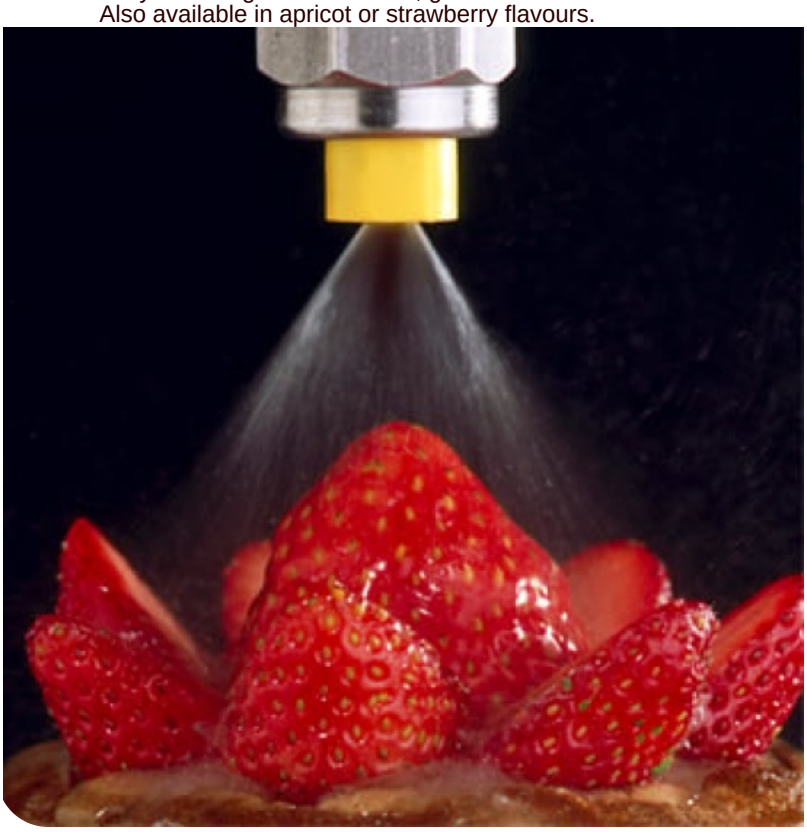
MIRAGEL SPRAY NEUTRO

PASTRY MIRAGEL

Classic hot process liquid gelatin with neutral 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 apricot or strawberry flavours.



MODALITÀ D'USO

Covering

DETTAGLI PRODOTTO

Codice prodotto 01030325

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.

irca GROUP Extraordinary made simple.

INFO

Details
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Description
ready to use colourless and odourless liquid suitable for glazing fruit cakes after warming without water addition. MIRAGEL SPRAY NEUTRO has been developed specially for jelly spray machines. MIRAGEL SPRAY NEUTRO does not contain flavours and colours.

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

Directions for use
MIRAGEL SPRAY NEUTRO is ready to use in jelly spray machines. Set the heat exchanger on the highest temperature (95°C). MIRAGEL SPRAY NEUTRO can be also heaten under stirring and applyed by brush; do not add water, of course.