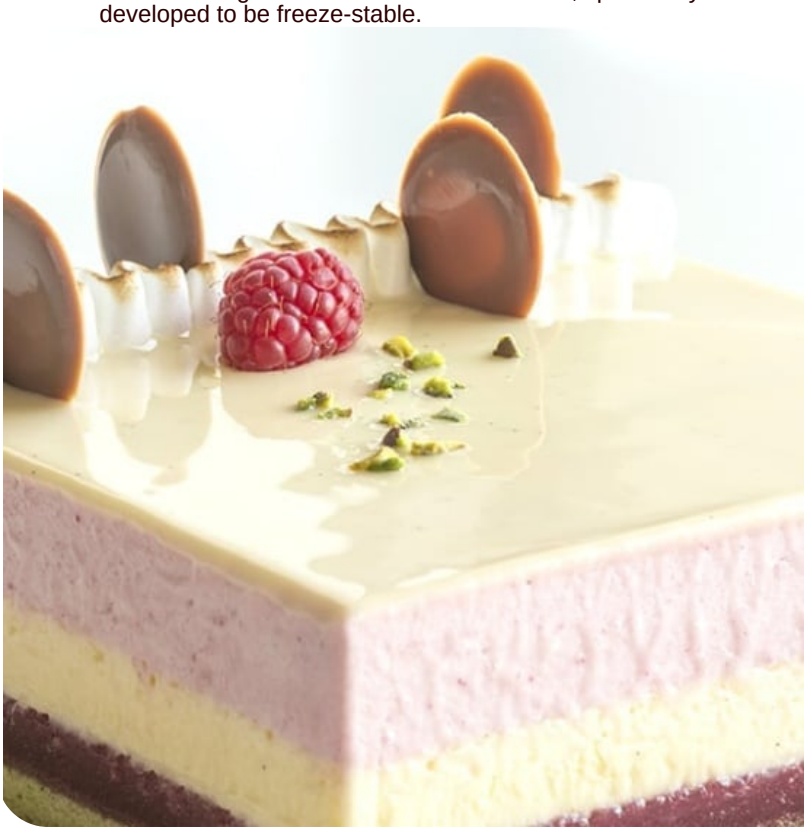
BLITZ

PASTRY BLITZ

Ready-to-use jelly in neutral colour and flavour, perfect to enhance natural qualities of fruit while preserving its freshness. The whole line perfectly lends itself to colouring and flavouring. Also avalaible in Ice versions, specifically developed to be freeze-stable.



MODALITÀ D'USO

- **Croissant**
- **Shortbreads**
- **Icing**
- **Small pastry**
- **Cakes**

DETTAGLI PRODOTTO

Codice prodotto 01030344

ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations

irca GROUP
Extraordinary made simple.

SO_2 **Sulphur**

INFO

Details
Ready-to-use jelly in neutral colour and flavour, perfect to enhance natural qualities of fruit while preserving its freshness. It perfectly lends itself to colouring and flavouring.

Description
jelly ready for use with neutral colour and taste with high transparency particularly suitable for glazing of fruit cakes and short biscuits and for decoration and glazing of mousse and 'bavaresi'.

Denomination
semifinished confectionery product.

Directions for use
take from the packaging the necessary quantity of BLITZ, soften with a broad knife, then cover the fruit cakes and short biscuits using a brush; for 'bavaresi' it is advisable the application with a broad knife.
It is also possible to dip the whole fruit or in pieces directly in the jelly.
BLITZ can be coloured or flavoured at will.