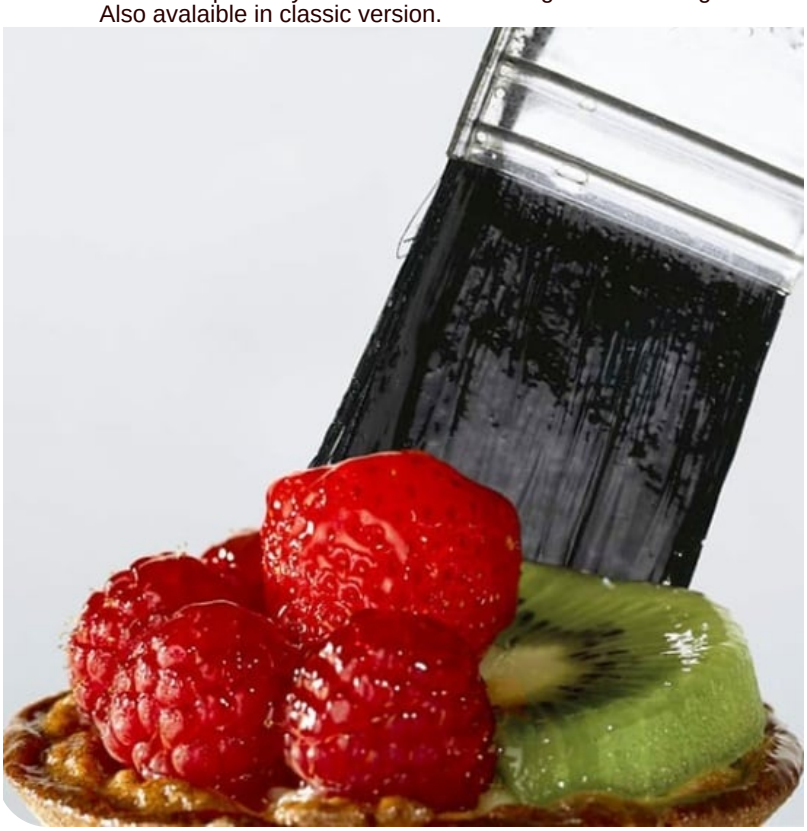
BLITZ ICE

PASTRY BLITZ

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



MODALITÀ D'USO

- Croissant
- Shortbreads
- Icing
- Small pastry
- Cakes

DETTAGLI PRODOTTO

Codice prodotto 01030345

ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations

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. Specifically developed to be freeze-stable. 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 'bavaresi'. Its special formulation allows to remain transparent also at the temperature of -18°C.

Denomination
semifinished confectionery product.

Directions for use
take from the packaging the necessary quantity of BLITZ ICE NEW, 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 previously softened.