

# BLITZ ICE TOP

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, this recipe is marked by an incredibly soft and creamy consistency. The whole line perfectly lends itself to colouring and flavouring. Also available in classic version.



## MODALITÀ D'USO



Croissant



Shortbreads



Icing



Small pastry



Cakes

## DETTAGLI PRODOTTO

Codice prodotto 01030346

## ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations

**SO<sub>2</sub>** Sulphur

## INFO

### Details

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### Description

jelly ready for use with neutral colour and taste with high transparency particularly suitable for glazing fruitcakes, short biscuits and for the decoration and glazing of 'bavarian creams'. Its special formulation allows to remain transparent

**irca**  
GROUP

Extraordinary  
made simple.

also at the temperature of -18°C.

**Denomination**

semifinished confectionery product for glazing.

**Directions for use**

the soft consistency of BLITZ ICE TOP allows its quick use for covering fruitcakes using a brush and also for dipping the whole fruit or in pieces directly in the jelly; for 'bavarian creams' it is advisable the application with a broad knife. BLITZ ICE TOP can be coloured and flavoured as desired.



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