MIRROR CIOCCOLATO

PASTRY MIRROR

Hot process chocolate flavoured mirror glaze. Perfect for easy and stable covering for cakes, including on vertical or doomed products. Freeze-stable, it provides a long lasting perfect glossy shine even at low temperatures (-20°C). Discover all available fruit and cream flavours and let your creativity fly.



MODALITÀ D'USO

Icing

DETTAGLI PRODOTTO

Codice prodotto 01030222

ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations

Milk

irca GROUP Extraordinary made simple.

INFO

Details
Hot process chocolate flavoured mirror glaze. Perfect for easy and stable covering for cakes, including on vertical or doomed products. Freeze-stable, it provides a long lasting perfect glossy shine even at low temperatures (-20°C). Discover all available fruit and cream flavours and let your creativity fly.

Description
dark brown dense cream based on powdered chocolate; it is suitable for covering confectionery products and it keeps its extremely shining aspect also at - 20°C.

Denomination
semi finished pastry product.

Directions for use
warm in the micro-waves oven or in bain-marie at 45-50°C, keeping from the packaging only the necessary quantity; stir without englobing air and pour on the sweets to be coated.