

# MIRROR CIOCCOLATO

PASTRY MIRROR

Hot process chocolate flavoured mirror glaze. Perfect for easy and stable covering for cakes, including on vertical or domed 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

## INFO

### Details

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### 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.

**irca**  
GROUP

Extraordinary  
made simple.

**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.



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