

MIRROR CIOCCOLATO

GIANDUIA

PASTRY MIRROR

Hot process gianduia 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 01030248

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Milk



Nuts

INFO

Details

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Description

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

irca
GROUP

Extraordinary
made simple.

Denomination

semifinished product for confectionery.

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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