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

irca GROUP Extraordinary made simple.

Allergens

 **Milk**

 **Nuts**

INFO

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

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.