

MIRROR KIWI

PASTRY MIRROR

Hot process kiwi 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 01030260

ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations



Milk

INFO

Details

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Description

kiwi jelly ready for use with green colour, particularly suitable for glazing cakes and 'bavaresi'. It keeps its extremely shining aspect also at -20°C.

Denomination

semifinished pastry product for decoration.

irca
GROUP

Extraordinary
made simple.

Directions for use

take the necessary quantity of MIRRO KIWI from the packaging, warm it up in the microwaves oven or in bain-marie at 45-50°C, then stir shortly without englobing air.

Place the sweets to be glazed on the proper grates and cover with MIRROR KIWI using a spatula and vibrate them lightly.

MIRROR KIWI can also be used with good results on flat surfaces without warming: in this case work shortly with a spatula before using it.



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