MIRROR MANDARINO

PASTRY MIRROR

Hot process mandarin 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 01030261

ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations

Milk

irca GROUP Extraordinary made simple.

INFO

Details
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Description
tangerine glazing ready for use with yellow colour, particularly suitable for covering ice cream cakes, semifreddi bavarian creams, mousses and cakes. It keeps its shining aspect also at -20°C. The product may contain MILK

Denomination
semi-finished pastry product for glazing.

Directions for use
take the necessary quantity of MIRROR TANGERINE 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 TANGERINE using a spatula and vibrate them lightly.
MIRROR TANGERINE can also be used with good results on flat surfaces without warming, in this case work shortly with a spatula before using it.