

# MIRROR TROPICAL

PASTRY MIRROR

Hot process tropical fruit 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



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## DETTAGLI PRODOTTO

Codice prodotto 01030468

## ALLERGENI/CROSS CONTAMINAZIONI

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No allergens declared for this product.

## INFO

### Details

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### Description

yellow coloured tropical fruits jelly ready for use, particularly suitable for glazing pastry products. It keeps its extremely shining aspect also at -20°C.

### Denomination

semifinished product for confectionery.

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Extraordinary  
made simple.

**Directions for use**

warm in the micro-waves oven or in bain-marie at 50-55°C, keeping from the packaging only the necessary quantity; stir without englobing air and pour on the sweets to be coated.

MIRROR TROPICAL can also be used with good results without heating it on flat surfaces: it should be briefly worked with a spatula before spreading it over the product surface.



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