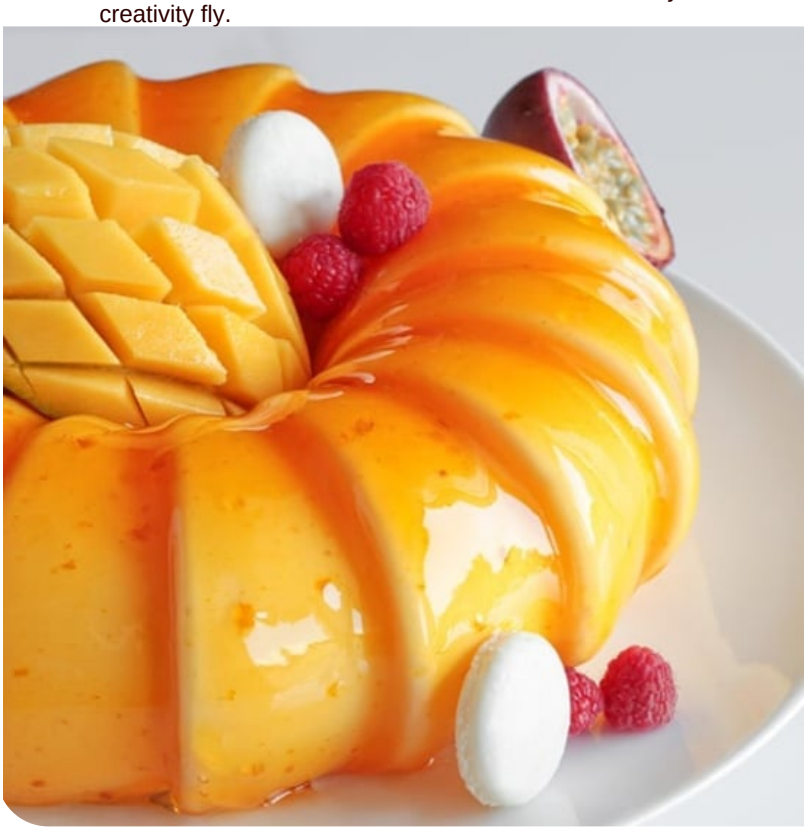
MIRROR TROPICAL

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

Icing

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.

irca GROUP Extraordinary made simple.

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.

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.