COLORGLAZE YELLOW

PASTRY OTHER MIRROR ICINGS

Cold-use mirror glaze, ready to use, in a bright yellow shade.

A burst of sunshine for your creations.
COLORGLAZE Yellow brings brightness and positive energy to every dessert. A cold-use glaze in a cheerful yellow shade, spreading warmth and vibrancy. Easy to apply and ready to use, it delivers a glossy, even finish. Its neutral flavor makes it versatile for all kinds of pastry creations.
Sunny, inviting color
Smooth, full-coverage texture
Ready to use, no heating needed
Perfect for single portions, petits gâteaux, and cakes



MODALITÀ D'USO

Decoration

Icing

Small pastry

Cakes

DETTAGLI PRODOTTO

Codice prodotto 01981950

irca GROUP Extraordinary made simple.

ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations



Milk

INFO

Description
yellow coloured jelly ready for use, particularly suitable for glazing pastry products. It keeps its extremely shining aspect also at -20°C. Ideal for products with a serving temperature of +5°C and -18/-20°C.

Denomination
semi-finished pastry product for decoration.

Directions for use
take the necessary quantity of glaze from the bucket and mix with a hand blender until smooth and fluid, without englobing air. Take the sweet from the freezer (?18/?20°C), eliminate any surface frost, and place it on a proper grate. Cover with glaze using a spatula if necessary and remove the excess icing with a light vibration of the grate. Store in the refrigerator or in the freezer, as needed.
If a blender is not available, mix gently with a spatula, still avoiding air incorporation.
For better fluidity, you can heat the icing in the microwave up to 33/35°C or add water to the icing up to a maximum of 5%.