COLORGLAZE GREEN

PASTRY OTHER MIRROR ICINGS

Cold-use mirror glaze, ready to use, in a deep green shade.
Elegance in every detail.
COLORGLAZE Green dresses your desserts in a deep, refined green. A shade that evokes harmony, freshness, and balance. Ready to use with a neutral flavor, this cold-use glaze ensures a smooth and glossy finish without heating. Ideal for single portions, petits gâteaux, and signature cakes.
Cold-use application
Elegant, modern visual effect
Delicate, neutral flavor
Perfect for refined finishing



MODALITÀ D'USO

Covering

Decoration

Small pastry

Cakes

DETTAGLI PRODOTTO

Codice prodotto 01982138

irca GROUP Extraordinary made simple.

ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations



Milk

INFO

Description
green 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%.