

RIFLEX SPRAY NEUTRO

PASTRY RIFLEX

Freeze-stable liquid gelatin with neutral flavour and colour. The ideal to cover fruit cake in order to create a shiny and protective veil. To be used, it doesn't need the addition of water but just a light heating, and you can both spray or brush it over your pastry products.



MODALITÀ D'USO

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

No applications provided for this product.

DETTAGLI PRODOTTO

Codice prodotto 01030329

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

Description

liquid jelly with neutral colour and taste suitable for coating and glazing fruit cakes after warming without water addition. The product could remain transparent even after freezing and has been developed specially for spray machines.

Denomination

semifinished product for confectionery.

Directions for use

RIFLEX NEUTRO SPRAY is ready for use: it changes into glossy and transparent jelly after heating and subsequent cooling.



Extraordinary
made simple.

With spray machines set the heat exchanger on the highest temperature (95°C).
RIFLEX NEUTRO SPRAY can be also heated under stirring and applied directly on the cakes.
RIFLEX NEUTRO SPRAY is also suitable for freezing.



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