



MIRAGEL SPRAY NEUTRO 12

Classic hot process liquid gelatin with neutral flavour, suitable for spraying machine application. It will provide a protective veil to preserve natural bright colours of fruit and to prevent early browning. Freeze-stable, guaranteed clean-cut results. Also available in apricot or strawberry flavours.

PRODUCT DETAILS

COD 01030325

CLAIMS

DIRECTIONS FOR USE

MIRAGEL SPRAY NEUTRO is ready to use in jelly spray machines. Set the heat exchanger on the highest temperature (95°C).
MIRAGEL SPRAY NEUTRO can be also heated under stirring and applied by brush; do not add water, of course.

TECHNICAL DENOMINATION

fantasy confectionery product for imparting shining aspect to pastries. Semifinished product.