



## MIRROR AMARENA 3

Hot process black cherry 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.

### PRODUCT DETAILS

COD 01030401

CLAIMS

### ALLERGENS / CONTAMINATIONS

CONTAMINATIONS



### DIRECTIONS FOR USE

take the necessary quantity of MIRROR AMARENA from the packaging, warm it up in the microwaves oven or in bain-marie at 45-50°C, then stir shortly without englobing air. Place the sweets to be glazed on the proper grates and cover with MIRROR AMARENA using a spatula and vibrate them lightly. MIRROR AMARENA can also be used with good results on flat surfaces without warming, in this case work shortly with a spatula before using it.

### TECHNICAL DENOMINATION

semi-finished pastry product for decoration.