



MIRROR MANDARINO 3

Hot process mandarin 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 01030261

CLAIMS

DIRECTIONS FOR USE

take the necessary quantity of MIRROR TANGERINE 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 TANGERINE using a spatula and vibrate them lightly. MIRROR TANGERINE 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 glazing.

ALLERGENS / CONTAMINATIONS

CONTAMINATIONS

