



## MIRROR NEUTRAL 3

Hot process transparent mirror glaze with neutral flavour. 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 01030352

CLAIMS

### DIRECTIONS FOR USE

take the necessary quantity of MIRROR NEUTRAL from the packaging, warm it up in the microwaves oven or in bain-marie at about 50-55°C, then stir shortly without englobing air. Place the sweets to be glazed on the proper grates and cover with MIRROR NEUTRAL using a spatula and vibrate them lightly.

MIRROR NEUTRAL can also be used with excellent results on flat surfaces without warming: in this case work shortly with a spatula before using it.

The sweets decorated with MIRROR NEUTRAL keep their shining aspect also in the freezer at -20°.

### TECHNICAL DENOMINATION

semifinished pastry product for glazing.

### ALLERGENS / CONTAMINATIONS

CONTAMINATIONS

