



## MIRROR CARAMEL 3

Hot process caramel 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 01030240

CLAIMS

### ALLERGENS / CONTAMINATIONS

CONTAMINATIONS



### DIRECTIONS FOR USE

remove the desired quantity of MIRROR CARAMEL from the packaging and heat it in a microwave oven or a bain-marie at a temperature of 50-55°C, then stir it briefly without incorporating any air.

The products that are to be frosted should be placed on a suitable rack. Cover them with MIRROR CARAMEL, spreading it evenly with a spatula and gently shaking the product. MIRROR CARAMEL can also be used with good results without heating it: it should be briefly worked with a spatula before spreading it over the product surface.

### TECHNICAL DENOMINATION

semifinished product for confectionery.