



## MIRROR TROPICAL 3

Hot process tropical fruit 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 01030468

CLAIMS

### DIRECTIONS FOR USE

warm in the micro-waves oven or in bain-marie at 50-55°C, keeping from the packaging only the necessary quantity; stir without englobing air and pour on the sweets to be coated.

MIRROR TROPICAL can also be used with good results without heating it on flat surfaces: it should be briefly worked with a spatula before spreading it over the product surface.

### TECHNICAL DENOMINATION

semifinished product for confectionery.