



Premium Cold Glaze Caramel Profesional

Art. Nr. 21413

Product Data

Product Description: *Mirror Cold Glazes*

Shelf life from production: *360 Days*

Storage conditions: *20 °C / in the unopened original packaging/ Store cool after opening*

Ingredients:

Glucose syrup, Water, Sugar, Stabilizers E406, E440, Acidity regulator Citric Acid E330, Nature-Identical Caramel Flavour, Preserved with K-sorbat E202, Colourant E50d, E124, E110, E102.

Possible uses:

- *Premium Cold Glaze Caramel Profesional is a perfect way of decorating and adding glamour to your cakes and tarts, with easily shaped Extra Fruit Fillings*
- *Cold Glazes which prevents the moisture loss in the pastry, you can add varied tastes and attractive appearance to your cakes and desserts.*

Product characteristics:

- ✓ *Solidifies immediately after application and increases the desirability of cakes through its lasting, perfect glossiness*

Packings:

Netto 6 kg plastic bucket