

Premium Cold Glaze White Chocolat

Art. Nr. 21403

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 Chocolate Flavour, Preserved with K-sorbat E202, Colourant E171.

Possible uses:

- Premium Cold Glaze White Chocolat 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