

GLAZE

Choco Brillant white

Felchlin's white glaze



Felchlin
SWITZERLAND

Choco Brillant white

Felchlin's white glaze, the outstanding brilliant glaze for coating cakes, entremets, petits gateaux, ice creams and desserts.

Advantages

- To be coloured
- Ready-to-use
- Freeze-proof
- Slices perfectly
- Ultimate lasting gloss
- Extremely versatile
- Applications on frozen desserts or ice creams

Application

Warm up to 35°-40°C/95°-104°F, mix shortly (do not incorporate air) and thin down if necessary with up to 5% water, sugar syrup or fruit juice.

Art. No. TM98E

Packaging: Pail 6 kg / 13.2 lbs



Your local Felchlin distributor: