

# Mirror Glaze Deluxe

*Our fruits Your passion*

**Mirror Glaze Deluxe** range is a high quality line of **cold application** glazes.

For some final applications that cannot stand the hot gel, like mousse, cheesecake and bavaroise, a different kind of gel is available the "Mirror Glaze Deluxe".

The "Mirror Glaze Deluxe" can be applied with a brush on fresh fruits or with a pallet knife on cakes.

The main characteristics of this range are :

- Ready and easy to use
- Excellent shine
- Good transparency
- Freeze/thaw stable
- Easy to spread straight from the pail with a pastry knife
- Smooth texture without lumps.
- Thixotropic texture to give the product a good stability after application
- Easy to create a marble effect
- Natural color

## How to use :

It is a ready to use product. In order to create a perfect texture, you can stir the product lightly before using. The gel structure in the pail will be broken into a more liquid product which can be applied on flat surface with a pastry knife or on fresh fruits with a brush. ( To facilitate the fresh fruit application, you can add up to 10% water. ) After some rest the original gel structure will return, creating a fabulous shine and stability. NB: the complete Mirror Glaze Deluxe range can also be used for full covering, including vertical sides of a cake, by applying the following procedure :

- 200 gr Concentrate Glaze Deluxe + 200 gr water.
- Bring to a boil to dissolve completely.
- Add this mix to 1Kg of Mirror Glaze Deluxe (neutral, gold,...) + colors if needed.
- Apply at 45°C on the "entremets".

Varieties available :

Neutral | Gold | Silver

41021 Neutral(Napmiroir) 1/7 kg/cs

41083 Gold with speckles 1/5 kg/cs

41082 Silver with speckles 1/5 kg/cs

To Order

Call: 800.347.9477;

Fax: 305.592.1651;

Email: [order@scff.com](mailto:order@scff.com)

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