



BAKELS DIAMOND GLAZE CHOCOLATE

OVERVIEW

Ready-to-use cold glaze.

USAGE

May be applied on cakes, breads and pastries to make mirror effect and give a shiny finish.

INGREDIENTS

Sugar, Glucose Syrup, Water, Fat-reduced Cocoa Powder, Modified Starch, Colouring: Caramel, Flavouring, Lactic acid, Potassium Sorbate

PACKAGING

Code
AN0018

Size
5 KG

Type
Pail

Palletisation



STORAGE

(15-20°C), Cool, clean and dry place



SHELF LIFE

540 days



TYPE

Smooth and viscous



CATEGORY

Fillings & Toppings, Glazes



FINISHED PRODUCT

Cakes, Cupcakes, Desserts,
Icings/Toppings/Glazes, Pastries, Slices
& Bars



BRANDS

Bakels