

CRYSTAL GLAZE



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Crystal Glaze characteristics

- Ready-to-use
- Very shiny and transparent
- To be directly heated in the microwave or in a pan, without water addition
- Easy to apply, good hold after application
- Total covering, works with all kind of shapes
- Excellent stability
- Freeze/thaw stable

How to use

Just bring the glaze to a temperature of 40-50°C. Gently stir to avoid air bubbles. Pour the glaze on the pastry and put it in the fridge to reach a quicker setting. A large range of pastry shapes can be covered with this product and simple technique. And just like all the glazes of the Bakbel range, the Crystal is very clear and shiny.

Available varieties

- Neutral
- Caramel
- Chocolate

General information

- 5 kg pail
- 270 kg MOQ
- 24 months shelf-life



Neutral



Caramel



Chocolate



from
NATURE
to **YOU**