

SAPHIRE SUPERGLANS SAVOURY



SAVOURY



SUPERGLANS

Ready-to-use liquid glaze to cover salted preparations, giving them a glossy appearance with a thin layer for a full covering. This glaze can be used with an automatic glazing machine, without addition of water. This product offers a very wide range of applications, an easy way of use as it can be reheated at a temperature between 75-90°C. An extra convenience for all the busy chefs !



SAPHIRE

A superior range of hot Saphire offering to professional pastry chefs a useful product of excellent quality. After a perfect covering with a brush, transparency and shine are its keywords.



Using a salted glaze on your products increase the shelflife but protect them also from oxidation. The gel has a neutral appearance with a broth taste.

Superglans characteristics

- Thin layer for a full covering
- Significant time saving during application
- Ready-to-use product (no water to be added)
- The bag-in-box packing guarantees a quick step and an easy connection to all standard spraying machines
- Wide range of application temperature: 75-90°C
- 15 kg BIB

Saphire characteristics

- Water dilution, 100% very economical product

Common characteristics

- Wide range of applications
- Excellent shine, good transparency
- Can be reheated
- No sweet taste
- Economical product
- Good stability on glazes surfaces
- Good time setting to allow perfect covering
- Easy to use

Superglans how to use

Connect the bag-in-box to the spraying machine, ensuring the correct parameters of pressure and temperature (85°C) are well indicated. Once these have been reached, spray the glaze onto the preparation.

Saphire how to use

Heat the Saphire with water (dilution: 100%) in a pan up to 95°C. Once the glaze has dissolved completely, gently stir the mixture before applying it with a brush.

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