



DIAMOND GLAZE

OVERVIEW

Diamond glaze gives a fantastic shine to baked goods. In the assortment, there are nine different colours, including neutral. The product can easily be mixed with one another to give, for example, the chocolate-glaze a golden touch. Can also simply be coloured to a colour of your choice.

Gives a more luxurious feeling and prolongs the durability of the baked good's decoration.

Diamond glaze does not need to be heated, but can be used directly on the baked good after careful stirring. Simply apply a thin layer on, for example, a mousse cake, berries/fruit or on the pastry covered by marzipan or sugar paste.

Available in following colours:

- 3473 Diamond Glaze White
- 3474 Diamond Glaze Neutral
- 3475 Diamond Glaze Gold
- 3476 Diamond Glaze Silver
- 8825 Diamond Glaze Cherry
- 8826 Diamond Glaze Chocolate
- 8827 Diamond Glaze Caramel
- 8833 Diamond Glaze Strawberry

USAGE

Stir before use.

Add a small amount of water if required.

PACKAGING

Code

01

Size

5 kg

Type

Pail

Palletisation



STORAGE

Cool and dry conditions: 15-20°C



SHELF LIFE

540 days



TYPE

Liquid



CATEGORY

Confectionery Glazes



FINISHED PRODUCT

Dessert