

CHOCOLATE GLAZE

NEW!



Availability : Per direct

Dear valued Customer,

We herewith proudly announce to have developed a new ready-to-use Dark Chocolate Glaze.

The glazing recipe is made with a real chocolate couverture and is based on a traditional home-made recipe.

Due to the high viscosity of the product, you are now able to create easily a fine layer, with the perfect shiny result.



Main characteristics

- Made with real dark chocolate couverture
- Based on a traditional, home-made recipe
- Balanced taste
- Perfect viscosity result, creating a fine layer
- Freeze / thaw stable
- Ready to use (heating approx. 40-45°C)
- Good hold after application : 2-3 days at cold temperature (5-8°C)
- No running off! / No air bubbles
- Excellent stability
- Clean cut stability / Save time
- Can be reused / Can be heat in microwave
- Easy to applicate / works on all kind of shapes

How to use

- Heating up till approximately 40-45°C
- Stir gently to avoid air bubbles
- Ready to use

Varieties available

- Chocolate Glaze Dark

Shelflife

- 12 months

Packaging

- 5 kg pail



NEW!

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