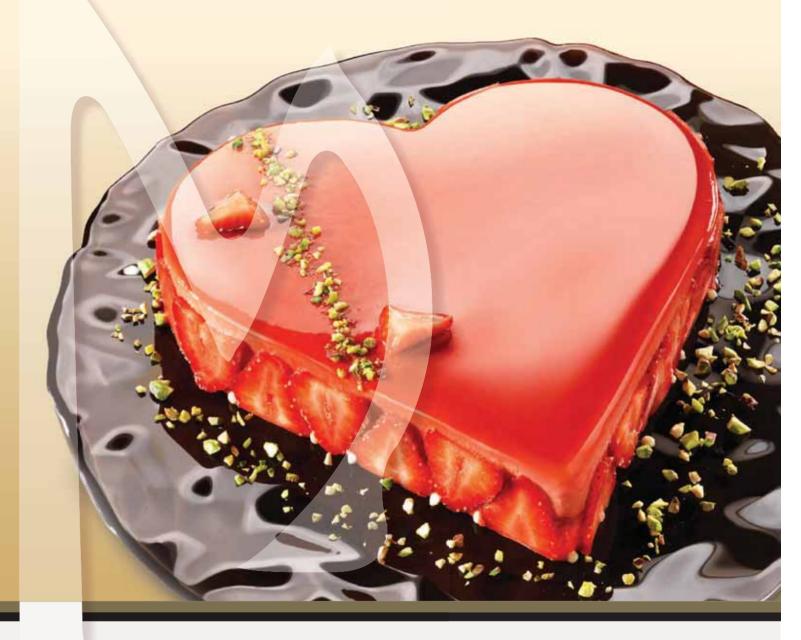




Packaging	Code	Format (bucket)	Palletisation
Neutral	AF20AA	5 kg	600 kg (15 buckets x 8 layers)
Caramel	AF25AA	5 kg	600 kg (15 buckets x 8 layers)
Pistachio	AF26AA	5 kg	600 kg (15 buckets x 8 layers)
Dark Chocolate	AF23AA	5 kg	600 kg (15 buckets x 8 layers)
White Chocolate	AF24AA	5 kg	600 kg (15 buckets x 8 layers)
Lemon	AF21AA	5 kg	600 kg (15 buckets x 8 layers)
Strawberry	AF22AA	5 kg	600 kg (15 buckets x 8 layers)
Kiwi	AF27AB	5 kg	600 kg (15 buckets x 8 layers)
<sup>Men</sup> Maracujà	AF28AA	5 kg	600 kg (15 buckets x 8 layers)







MIRROR GLAZES



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Mirall is the range of mirror glazes created by Master Martini. The result of a carefully balanced recipe inspired by Italian pastry-making tradition, they are based on prime high quality raw materials subject to cutting-edge production techniques.

Their perfect shine, pure colour and delicate taste make them perfect to enhance your creations. A "mirror" effect is maintained unaltered at both high and low temperatures.

## **NEUTRA**

Thanks to its perfect transparency and neutral taste, it is versatile and idea to give a refined shiny quality to your pastries, without affecting the original flavour It can be flavour and coloured.



#### **PISTACHIO**

Made with pistachio paste, this glaze with a unique flavour guarantees perfe and complete coverage and brings sheen to uour desserts.



# **Advantages**

Ease of use: ready to use, they do not need to be diluted; just warm them to 40/45° C.

They can be used at both high and low temperatures: the glazes stay elastic and soft, they do not freeze or become opaque at up to-

Excellent stability to freeze/thaw cycles.

Perfect coverage: they do not dribble or form surface bubbles.

**Excellent hod:** the glazing remains smooth and perfect even on the cake sides.

Guarantees a clean and smooth cut.

Delicate and balanced taste, will not affect the taste of your personal creations.

Gluten free.

Long-life conservation at room temperature.

# **Applications**

Traditional and modern baking, cakes, mousses, semifreddo, Bavarian creams, desserts, and dessert shooters.







Spread quickly with a pallet knife in one clean movement

Et Voilà!

Leave the glaze to set



### DARK CHOCOLATE

Containing 30% chocolate, it is an exceptional glaze in terms of quality taste and full coverage. colourings.

and with an

brilliance, this

that matches

glaze has a sweet

and delicate taste,

perfectly with the

flavour of your

incredible



#### LEMON

With a delicate taste and a well balanced juice to peel ratio, it offers complete coverage and aives a fanciful touch to your pastry creations



### KIWI

and with a bright green hue, this alaze is made with 5% seedless kiwi purée. Shiny and taste-tempting, authentic taste and amazing creations.



### WHITE CHOCOLATE

Containing 30% white chocolate. it is a glaze with a unique taste. with a shiny and inviting appearance it gives your



### **STRAWBERRY**

With a semitransparent and shiny look, it is made from strawberry purée. Perfect for adding a touch of elegance to you



## MARACUJÀ

Containing 15% seedless maracujà purée it guarantees a semitransparent effect for your creations, givin colour and the original and intense taste of passion fruit



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