



BAKELS NEUTRAL GELO

OVERVIEW

A high-quality range of cold application glazes which delivers a great shiny effect. It's designed to be used on pastries, cakes and desserts such as mousses, cheesecakes and bavarois, where a hot glaze cannot be used. It can be applied with a brush to fresh fruit or spread on cakes using a palette knife

Check our complete range [Caramel Gelo](#) , [Butterscotch Gelo](#)

INGREDIENTS

Liquid Glucose, Water, Sugar, Acidity Regulator (INS 330), Preservative (INS 202), Stabilizers (INS 406, 440)

PACKAGING

Code	Size	Type	Palletisation
	2 KG	Pail	



STORAGE

Store away from direct heat & sunlight,
Store in cool, dry & hygienic conditions



SHELF LIFE

180 days



TYPE

Liquid



CATEGORY

Confectionery Mixes, Glazes
& Gels



INGREDIENT FEATURES

Vegetarian



FINISHED PRODUCT

Cake



BRANDS

Bakels



FUNCTION

Glaze