



CARAMEL GELO

OVERVIEW

Our high-quality range of caramel-flavored cold application glaze is crafted to elevate your creations, delivering a stunning shiny and mirror effect that will leave a lasting impression.

Key Characteristics:

1. **Premium Quality:** Caramel Gelo is synonymous with excellence. We source only the finest ingredients to create a glaze that meets the highest standards of quality.
2. **Rich Caramel Flavor:** Immerse your treats in the luscious taste of caramel. Our glaze is infused with a rich, authentic caramel flavor that adds a decadent touch to any dessert.
3. **Shiny and Mirror Effect:** Transform your creations into works of art. Caramel Gelo provides a brilliant, glossy finish that not only enhances the visual appeal but also captivates the taste buds.
4. **Versatility:** Whether you're a professional pastry chef or a home baker, Caramel Gelo is designed for ease of use. It can be effortlessly applied to a variety of desserts, from cakes and pastries to tarts and more.
5. **Consistency:** Achieve consistent results every time. The smooth and easy-to-spread consistency of Caramel Gelo ensures uniform coverage, giving your desserts a polished and professional look.

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

USAGE

Can be used for toppings / decoration for sponge / cake.

INGREDIENTS

Liquid Glucose, Water, Sugar, Color (INS 150c), Stabilizers (INS 406, 440), Acidity Regulator (INS 330), Preservative (INS 202)

PACKAGING

Code	Size	Type	Palletisation
	10 KG (2.5kg Pail x 4 N)	Pail	



STORAGE

Cool and dry conditions 15-20°C, Store away from direct heat & sunlight, Store in cool, dry & hygienic conditions



SHELF LIFE

180 days



TYPE

Gel



CATEGORY

Confectionery Mixes, Glazes & Gels, Cold Glazes



INGREDIENT FEATURES

Vegetarian



FINISHED PRODUCT

Cake, Danish, Dessert, Doughnut



BRANDS

Bakels



FUNCTION

Glaze