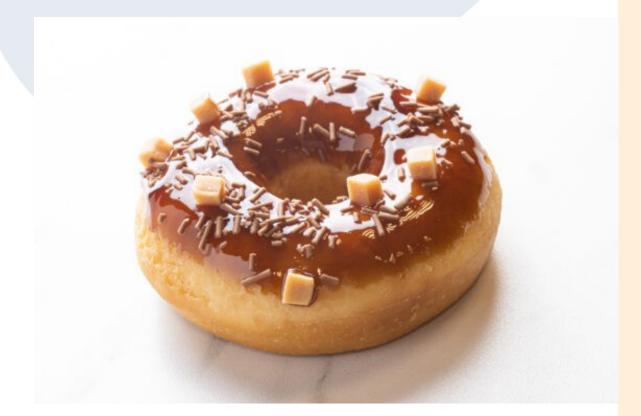


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CARAMEL GELO

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

