



## BAKELS CHOCOLATE GLAZE

### 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 bavares, 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.

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Our other range : [Neutral Glaze](#) , [Gold Glaze](#) , [White Glaze](#) and [Caramel Toffee Glaze](#)

### USAGE

Ready to use product. Can be slightly stirred before use. Low quantity of water (5-10%) and/or colour can be added. For brush application.

### INGREDIENTS

Glucose Syrup, Sugar, Water, Fat-reduced Cocoa Powder, Modified Starch, Caramel colour, Preservative (E202), Natural cocoa flavour with other natural flavourings

## PACKAGING

Code

Size  
2 KG

Type  
Bag

Palletisation



### STORAGE

Store in cool, dry & hygienic conditions



### SHELF LIFE

540 days



### TYPE

Liquid



### CATEGORY

Glazes & Gels, Cold Glazes



### FINISHED PRODUCT

Cake



### BRANDS

Bakels



### FUNCTION

Glaze