



GOLD GELO

OVERVIEW

This **ready-to-use, cold application glaze** designed to **elevate cakes, entremets, pastries, mousses, cheesecakes, bavares, and more**, where a hot glaze can't be used. Our glaze is your **blank canvas for dazzling special effects** like marble glazes, adding another dimension of artistry to your desserts.

Key Characteristics:

- **Premium Quality:** Trust the reliability and excellence of a renowned brand for consistent, beautiful results.
- **Mirror-Shine Effect:** Create breathtakingly reflective surfaces that captivate every eye.
- **Versatile Delight:** Use it on a wide range of desserts and explore endless creative possibilities.
- **Effortless Consistency:** Say goodbye to tempering woes and enjoy flawless application, every time.

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

USAGE

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

INGREDIENTS

Liquid Glucose, Water, Sugar, Colour (INS 110), Stabilizers (INS 406, 440), Acidity Regulator (INS 330), Preservative (INS 202), gold dust

PACKAGING

Code

Size

10 KG (2.5kg Pail x 4 N)

Type

Pail

Palletisation



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