

www.bakels.in



WHITE GELO

OVERVIEW

This**ready-to-use**, **cold application glaze** designed to**elevate cakes**, **entremets**, **pastries**, **mousses**, **cheesecakes**, **bavarois**, and more, where a hot glaze can't be used. Our glaze isyour **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

USAGE

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

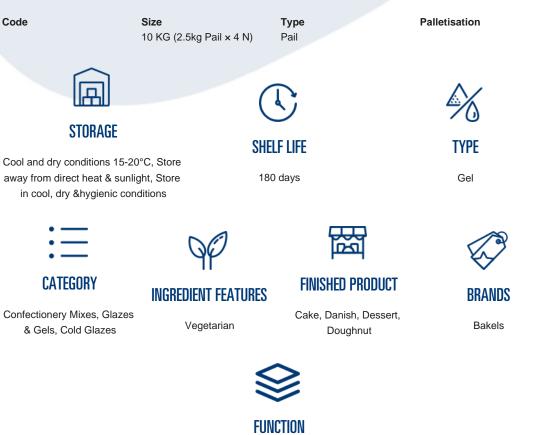
INGREDIENTS

Liquid Glucose, Water, Sugar, Colour (171), Stabilizers (INS 406, 440), Acidity Regulator (INS 330), Preservative (INS 202)



www.bakels.in





Glaze