



Miruar – Mirror glaze

Product details

Art.-No.	Art.-Name	Application	USPs	Working method	Unit/Packaging
3306231	Miruar Chocolate	▶ Ready to use, shiny mirror glaze for glazing pastries, mousses, parfaits and semifreddi.	▶ Perfect glazing features.	▶ Heat up the glaze to approx. 45 °C. Slightly freeze the pastries/mousses and cover with the mirror glaze.	3,0 kg bucket
3306230	Miruar Neutral		▶ Very shiny appearance.		
3306024	Miruar White		▶ Stays perfect even when used vertically. ▶ Easy and safe handling. ▶ Without palm oil. ▶ Miruar Neutral and Miruar White can be coloured with food colourant.		



Miruar Chocolate



Miruar Neutral



Miruar White