



5 kg



Packaging

	Code	Format (bucket)	Palletisation
Neutral	AF20AA	5 kg	600 kg (15 buckets x 8 layers)
Caramel	AF25AA	5 kg	600 kg (15 buckets x 8 layers)
Pistachio	AF26AA	5 kg	600 kg (15 buckets x 8 layers)
Dark Chocolate	AF23AA	5 kg	600 kg (15 buckets x 8 layers)
White Chocolate	AF24AA	5 kg	600 kg (15 buckets x 8 layers)
Lemon	AF21AA	5 kg	600 kg (15 buckets x 8 layers)
Strawberry	AF22AA	5 kg	600 kg (15 buckets x 8 layers)
<b>NEW</b> Kiwi	AF27AB	5 kg	600 kg (15 buckets x 8 layers)
<b>NEW</b> Maracujà	AF28AA	5 kg	600 kg (15 buckets x 8 layers)



**Mirall**  
MIRROR GLAZES



Via Gardizza, 9/B  
48017 Conselice (RA)  
Tel. +39 0545 989511  
Fax +39 0545 989617  
info@unigra.it  
www.unigra.it

**Mirall** is the range of mirror glazes created by Master Martini. The result of a carefully balanced recipe inspired by Italian pastry-making tradition, they are based on prime high quality raw materials subject to cutting-edge production techniques.

Gluten free  
Without Hydrogenated Fats

Their perfect shine, pure colour and delicate taste make them perfect to enhance your creations. A "mirror" effect is maintained unaltered at both high and low temperatures.

## Advantages

- Ease of use:** ready to use, they do not need to be diluted; just warm them to 40/45° C.
- They can be used at both high and low temperatures:** the glazes stay elastic and soft, they do not freeze or become opaque at up to 35° C.
- Excellent stability** to freeze/thaw cycles.
- Perfect coverage:** they do not dribble or form surface bubbles.
- Excellent hold:** the glazing remains smooth and perfect even on the cake sides.
- Guarantees a **clean and smooth cut**.
- Delicate and balanced taste**, will not affect the taste of your personal creations.
- Gluten free.**
- Long-life conservation** at room temperature.

## Applications

- Traditional and modern baking, cakes, mousses, semifreddo, Bavarian creams, desserts, and dessert shooters.

### Instructions for use








- Heat in the microwave or bain-marie at 40/45° C
- Mix gently with a spatula (do not use a whisk to prevent the formation of bubbles)
- Pour the glaze on your still frozen creation
- Spread quickly with a pallet knife in one clean movement
- Leave the glaze to set
- Et Voilà!

### CARAMEL

Semitransparent and with an incredible brilliance, this glaze has a sweet and delicate taste, that matches perfectly with the flavour of your creations.



### DARK CHOCOLATE

Containing 30% chocolate, it is an exceptional glaze in terms of quality, taste and full coverage. It does not contain colourings.



### LEMON

With a delicate taste and a well balanced juice to peel ratio, it offers complete coverage and gives a fanciful touch to your pastry creations.



### NEW KIWI

Semitransparent and with a bright green hue, this glaze is made with 5% seedless kiwi purée. Shiny and taste-tempting, guarantees an authentic taste and amazing creations.



### NEUTRAL

Thanks to its perfect transparency and neutral taste, it is versatile and ideal to give a refined shiny quality to your pastries, without affecting the original flavour. It can be flavoured and coloured.



### PISTACHIO

Made with pistachio paste, this glaze with a unique flavour guarantees perfect and complete coverage and brings sheen to your desserts.



### WHITE CHOCOLATE

Containing 30% white chocolate, it is a glaze with a unique taste, with a shiny and inviting appearance, it gives your creations perfect coverage.



### STRAWBERRY

With a semitransparent and shiny look, it is made from strawberry purée. Perfect for adding a touch of elegance to your creations.



### NEW MARACUJÀ

Containing 15% seedless maracujà purée, it guarantees a semitransparent effect for your creations, giving them a consistent colour and the original and intense taste of passion fruit.

