



# HOW TO APPLY A HOT GLAZE





## ADVANTAGES

Once heated and applied to a product, the Cristalli hot glaze forms a nice, firm jelly on the surface. It makes your cakes or pastry shine, appealing to the customers' tastes.

Cristalli ensures your products taste delicious and look visually attractive. It is an old saying that customers buy with their eyes.

Aside from decoration, this gel also protects cakes and pastries. It prevents pastries and fresh fruit from drying out and blocks microbiological hazards.

## USAGE

- Take a suitable amount of the hot glaze
- Heat the gel to a temperature of around 90°C, stirring it continuously
- Apply the gel to the products

**Note:** Heat the hot glaze to a temperature around 85°C to 95°C. The higher the temperature, the longer the cooling time and therefore slower the congealing rate.



See how to apply a hot glaze on our **YouTube** channel.

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