



HOW TO APPLY A HOT GLAZE CONCENTRATE





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 1 kg of hot glaze concentrate and add 0.6 kg of water
- Heat the gel to a temperature of around 90°C, stirring it continuously
- Apply the gel to the products

Note: Add 0.6 kg of water to 1 kg of hot glaze concentrate. This proportion is the default. You can experiment by adding more or less water to produce a thicker or thinner layer, according to your needs.



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

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