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Backideen ...
Tortissimo[®]
Backzubehör

Product information

Baking ingredient – Diamond Glaze

Article number: 310063

Material: powder
Colour: black
filling quantity: 70 g
Surface: glimmer

Sugar glaze made of glucose with a glitter effect for mixing.

Perfect for glazing and coating biscuits, fondant and chocolate decorations and, in a sprayable form, for the creation of lettering and fine decoration.

Vegan, lactose free and AZO-free

Description

Diamond Glaze adds pure glamour to each of your special treats. Fine decors such as lettering and drawings get a magical shimmer, and glazes get some party-suited flitter.

Diamond Glaze is a shimmering glaze suitable for party decorations on e.g. cakes, cookies and sponge cakes. The glaze can be used in many ways. Depending on the amount of water the powder is mixed with, a firmer decorative paste or a liquid glaze is created. Like this, fine decors such as letterings, mandalas and graphic designs can be created as well as glossy glazes for drip cakes. Fans of creative cake decoration can use Diamond Glaze for almost every kind of decoration they are inspired to do.

Diamond Glaze is a sugar glazing made of glucose. With Azo-free colourants. Depending on the batch, colours may vary slightly.

Manual

Mix 70 g of the Diamond Glaze powder with water. Starting with 1 tbsp. water, cautiously add the water in drops until the desired consistency is achieved. Depending on the quantity of water, the glaze will become sprayable or spreadable.

The colour pigments react to contact with liquid. For even colouring, stir the glaze again thoroughly after several minutes.

After mixing, work it in immediately.

After opening, keep sealed and store in a dark place.

Not suitable for baking in the oven.

Ingredients

Sugar; dried glucose syrup; Colourants: titanium dioxide (E171), iron oxides (E172); Carrier: potassium aluminium silicate (E555).

May contain traces of gluten.

AZO-free!

No GMO!



Nutrition Facts

Nutritional value per	100 g
physiological energy value	1595 kJ / 372.5 kcal
fat	0 g
hereof saturated fatty acids	0 g
carbohydrates	96.7 g
hereof sugar	89.2 g
protein	0 g
salt	0 g