



CHOCOLATE GLAZE

OVERVIEW

Chocolate Glaze is part of our [Hot Glazes](#) range. It's made with **the Finest Belgian real dark chocolate couverture (10%) and cocoa powder (9%)** and based on a traditional home-made recipe.

Due to its specific viscosity, you can easily create a thin layer with a perfect shiny chocolate finish.

Ready-to-use after heating to 40-50°C/104- 122°F (depending on the ideal viscosity for the desired application), without adding water.

It allows **full coverage on all shapes** and can be used on many applications such as **the perfect cake finish, or dip a fruit in.**

BENEFITS

- Perfect **shine**
- Balanced **taste**
- **No** running off
- **Easy** to **cover** all kind of shapes
- **Good** hold after application (a few days at refrigerated temperature)
- Clean cut **stability**
- To be **directly** heated in the **microwave** or a **pan** (no water required)
- Freeze/thaw **stable** (stays shiny at -21°C/-5,8°F)
- Quick **setting** in the fridge
- Can be **reheated** and **reused**

HOW TO USE

- (1) Warm to 40-50°C/104-122°F.
- (2) De-gas the product by placing the mixer in the bottom of the container to allow the glaze to properly de-aerate.
- (3) Pour the glaze onto the pastry or dip.
- (4) Leave to set in the fridge and keep refrigerated.

?? **Find out more** [Hot Glazes](#).

?? **Follow us for more inspiration, tutorial and recipes** on [Instagram](#), [FB](#), [Youtube](#) and [LinkedIn](#).

ADDITIONAL INFORMATION

Available on request:

Packaging | Palletisation | Storage | Shelf life | Specification sheet.

Products are: Suitable for vegetarians, KOSHER and HALAL certified.



STORAGE

Keep in a cold and dry place (<20°C / <68°F),
Limited shelflife once opened, Store in refrigerator
once opened



SHELF LIFE

On request days



TYPE

Hot glazes



CATEGORY

Hot Glazes



INGREDIENT FEATURES

Halal, Kosher, Suitable for Vegetarian



FINISHED PRODUCT

Cake, Croissant, Gateaux, Genoese,
Muffin



BRANDS

Chocolate Glaze



FUNCTION

Glazing