



DIAMOND GLAZE

OVERVIEW

Diamond Glaze is a ready-to-use glaze for [cold](#) applications. Designed to be applied on **cakes, entremets and pastries** such as **mousses, cheesecakes, bavaois and more**.

The Glaze gives **high transparency** and a **perfect shiny mirror effect to your products**.

BENEFITS

- **Smooth** and **lump-free** texture
- **Thixotropic** texture
- Good **hold** after application (a few days at refrigerated temperature)
- Freeze/thaw **stable**
- Easy to add **food colouring** and **flavour** ([Bakbel Flavouring Compound Paste](#))
- Easy to create **marble effect**

STANDARD VARIETIES

Caramel, Chocolate, Gold, Neutral, Red, Ruby, Silver, Strawberry, White.

*Non-standard varieties available on [request](#). Such as: Kiwi, Mandarin, Raspberry, [Flower Tastes](#) (Blossom, Jasmine, Hibiscus, Lavender, Mint, Rose) and more. **Diamond Glaze Neutral Freeze** is also available, which stays shiny and transparent at -21°C/-5,8°F.*

HOW TO USE

Use at ambient temperature.

- (1) Simply lightly stir the product before using it,
- (2) either spread it onto flat surfaces with a palette knife or apply onto fresh fruit with a brush (we advise a cold dilution with 5-10% water).

?? Find out more [Cold 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, Use at ambient temperature



SHELF LIFE

On request days



TYPE

Cold glazes



CATEGORY

Cold Glazes



INGREDIENT FEATURES

Halal, Kosher, Suitable for Vegetarian



FINISHED PRODUCT

Bavarois, Cheesecake, Cupcake, Gateaux, Genoese



BRANDS

Diamond Glaze



FUNCTION

Glazing