



PIPING GEL



OVERVIEW

Make it festiv with our writing gels! The Piping Gel is a ready-to-use jelly for decoration and writing on the top and sideof pastries, cakes, biscuits, ice-cream and more!

Its **specific** paste-like (short) texture has been designed for this purpose.

BENEFITS

- Shiny and transparent
- Easy to pipe
- Easy to add food colouring (neutral version)
- Short texture
- Good hold after application
- Can be crossed (lines superposition)

STANDARD VARIETIES

Neutral and Red.

Non-standard varieties available on request.

HOW TO USE

This is an handy, ready-to-use product. The neutral version can be coloured by adding food colouring, making it very versatile.

(1) Stir it lightly, then place in a piping bag for direct application.

?? 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 shelfelife once opened, Store in refrigerator once opened, Use at ambient temperature



SHELF LIFE

On request days



TYPF

Other



CATEGORY

Piping Gel



INGREDIENT FEATURES

Halal, Kosher, Suitable for Vegetarian



FINISHED PRODUCT

Cake, Cheesecake, Confectionery, Cupcake, Gateaux, Genoese



BRANDS

Piping Gel



Decoration