



SAPHIRE SAVOURY

OVERVIEW

The **Saphire Savoury** as the **Saphire**, is part of our **Hot Glaze range**, offering professional **Pastry Chefs** a useful solution to **cover, protect and give shininess to their pastry products**.

Using a **salted glaze** on your products *increase the shelf-life* and **also protects them from oxydation**. The gel has a **neutral appearance** with a *broth taste*.

Easy-to-use and **economical** product with high *water absorption: 50% up to 80%*.

BENEFITS

- **No** sweet taste
- Excellent **shine**
- Good **transparency**
- Good **stability** on glazed surfaces
- Good **setting time**
- **Natural** colour
- **Paste-like** texture (can be diluted easily without burning)
- Freeze/thaw **stable**
- Can be **reheated**

STANDARD VARIETIES

Neutral.

HOW TO USE

It needs to be diluted with water: it can absorb between 500 to 800gr (50-80%) water for 1000gr of gel.

(1) Heat the product with water in a pan to 95°C/203°F.

(2) Once the glaze has melted completely, gently stir the mixture before applying it with a brush.

?? **Download the [flyer](#).**

?? **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

Savoury Good



BRANDS

Saphire



FUNCTION

Glazing