



SAPHIRE

OVERVIEW

The **Saphire** is an **Hot Concentrated Glaze**, offering to professional pastry Chefs a useful solution to **cover, protect and give shiness** to their pastry production.

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

BENEFITS

- Excellent **shine**
- Good **transparency**
- Good **stability** on glazes surfaces
- **Quick** Setting
- **Natural** colour
- Freeze/thaw **stable**
- Can be **reheated**
- Vegetarian, Halal, and Kosher **suitable**

STANDARD VARIETIES AVAILABLE :

Neutral, Strawberry, Gold (Apricot flavour).

HOW TO USE

Heat the Saphire with water (50-80%) in a pan to 95°C/203F. Once the Saphire has dissolved completely, gently stir the mixture before applying it with a brush.

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

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

ADDITIONAL INFORMATION

Packaging, palletization, shelflife and specification sheet on request.
Products are 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



CATEGORY

Hot Glazes



INGREDIENT FEATURES

Halal, Kosher, Suitable for Vegetarian



FINISHED PRODUCT

Biscuit, Brioche, Cupcake, Fruit Tart, Muffin



BRANDS

Saphire



FUNCTION

Glazing