



Glazings – ready to use

All our compound coatings are made in Switzerland, and we're proud to say that we were the first company in Switzerland to make them. And what makes us even more proud is that all our original glazings contain non-

hydrogenated – in fact healthy – fats. And all other glazings have less than 1% of trans-fatty acids. So you can give you're creations that extra sparkle with a healthy conscience.

		Shelf life (in months) % min. cocoa content Ready to use Mechanical processing For desserts For decoration Freezable Can be flavoured Working temperature												
		Article No.	Product description											Application
Dark	20356	Original Vanil NH* Dark compound coating, soft, block	Box 6 kg	18	19	•	•	•	•	•	•	•	40–45 °C	Melt at a temperature of 40–45 °C. For glazing cakes, patisserie and confectionery. For brushing on sweet pastry bases. For making decorations.
	20351	Dark compound coating, soft, coins	Box 8 kg	18	19	•	•	•	•	•	•	•	40–45 °C	
	20106	Carma Nova Semi-dark, block	Box 6 kg	18	9	•	•	•	•	•	•	•	40–45 °C	
	20346	Glasura Vanil Dark compound coating, hard, block	Box 6 kg	18	15	•	•	•	•	•	•	•	40–45 °C	
Milk	20361	Original Milk NH* Milk compound coating, soft, coins	Box 8 kg	18	3	•	•	•	•	•	•	•	40–45 °C	Melt at a temperature of 40–45 °C. For glazing cakes, patisserie and confectionery. For brushing on sweet pastry bases. For making decorations.
White	20371	Original White NH* Dark compound coating, soft, coins	Box 8 kg	18		•	•	•	•	•	•	•	38–42 °C	Melt at a temperature of 38–42 °C. For glazing cakes, patisserie and confectionery. For brushing on sweet pastry bases. For making decorations.
	20536	Glasura White Compound coating, hard, block	Box 6 kg	12		•	•	•	•	•	•	•	38–42 °C	

* NH = non-hydrogenated fat