



Product Details for Neutral Mirror Glaze

Description:

Mirror glaze is a ready-to-use confectionery coating formulated to create a smooth, high-gloss finish on cakes, mousses, cheesecakes, and pastries. It provides a reflective surface that enhances visual appeal while adding a delicate sweetness and silky texture. The glaze can be applied directly or customized with colors to achieve a variety of decorative effects.

Manufacturer:

VAMSS Corporation

Ingredients:

CORN SYRUP, WATER, SUGAR, AGAR-AGAR, LOW METHOXYL PECTIN, DEXTROSE, TETRASODIUM DIPHOSPHATE, SODIUM CITRATE, CITRIC ACID AND POTASSIUM SORBATE

Intended Use:

Filling for Cakes, Pastries, and Tarts

Storage and Shelf Life:

Shelf life is 24 months.

Once opened, re-seal and refrigerate

Store in a cool dry place

Packaging Format:

10lb Pails and 20lbs pails

A pallet of 10lbs pails contain 150 containers

A pallet of 20lbs pails contains 80 contains
Pails come shrink wrapped on a wooden pallet.

Unique Product Attributions:

Neutral Flavor

High Gloss

Ready to Use

Vegan Friendly

Plant Certification:

SQF Certified

Food Safety Control Alliance



UPC:

GTIN:

VAMSS Corp.

16422 NW 54TH Ave Miami Gardens, FL 33014 | Ph: 786-565-9908 | www.krechefoods.com |



Lot Translation:

Exp: JN0063T

JN- Month Product was made (JN – June)

0063- Production Number

T- Any special Modification to the Dulce de Leche (I.e. T- Topping, IC- Ice Cream Base)

Nutritional information:

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**Kosher Certification:**

Not Applicable

Country of Origin:

Made in the United States of America, using domestic ingredients only

Allergens:

	Product	Product Line	Warehouse
Tree Nuts and Seeds (I.e. Sesame Seed, Walnuts, Hazelnuts, Peanuts, Almonds, Etc.)	x	x	x
Wheat	x	x	x
Eggs	x	x	x
Milk	x	x	✓
Soy	x	x	x
Fish, Shellfish, and Crustaceans	x	x	x
Gluten	x	x	x
Coconut or Derivatives	x	x	✓

Physical and Chemical Guidelines:

Characteristic	Method	Min-Max
Brix	Refractometer	63.0-65.0
Water Activity	N/A	0.87-0.89

Microbiology:

Micro Tested	Max	Units
E. Coli	<3.0	MPN/gm
Coliform	<3.0	MPN/gm
Mold and Yeast	<200	cts/gm
Total Plate Count	<1000	cts/gm

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