



# Paletta

Paletta Mirror Neutral is a multi purpose, ready to use, cold setting gel. It is providing a high gloss mirror glaze and is suitable for coating and decorating a wide range of confectionery products, including fruit tarts and bavaroise. Paletta Mirror Neutral from Fine Zeelandia can be used as a cold setting jelly, a piping jelly or a mirror jelly. It can be flavoured or coloured to taste.

Paletta Neutral does have an outstanding fruity taste. It can be applied manually or with a spraying machine, because it does not contain fruit particles.

## Paletta Mirror Neutral

### Method

Pour Paletta Mirror Neutral in a bowl. Blend carefully with a whisk or a spatula. It can be applied with a spatula or a piping bag or used for dipping. Allow the Paletta Mirror Neutral to stand for 15 minutes before cutting.

## Paletta Neutral

### Method

After adding 25-50% of water it must be heated to approximately 90-95° C and then used.

### **Fine Zeelandia Pvt. Ltd.**

Fine House, Anandji Street, Off M.G. Road,  
Ghatkopar East, Mumbai - 400 077, India  
Tel.: +(91) 22 2102 5000 to 15,  
e-mail: [info@finezeelandia.com](mailto:info@finezeelandia.com)  
Web.: [www.zeelandia.com](http://www.zeelandia.com)



**Fine Zeelandia**