

#WITHGIUSOYOU CAN

TURN YOUR SHOWCASE INTO A COLOURFUL CANVAS.



SPLENDIDEE GLAZES



SPLENDIDEE, THE PERFECT COLOUR

SPLENDIDEE glazes are a line of products studied for glazing desserts and other traditional and modern pastry products.

The SPLENDIDEE glazes are capable of **maximizing the aesthetic impact** and the visual attractiveness of desserts in the showcase.

The wide range of references are capable of covering any of the artisan's requirements, from taste, to colour, to use.

Both at positive (+2°/+ 4°) and negative (-15°/-18°) temperatures.



CHARACTERISTICS

UNIFORM COATING on flat surfaces and on vertical borders.

COLOURS with perfect coverage, shiny and brilliant.

DELICATE FLAVOUR that does not overwhelm the taste of the dessert.

STRONG GRIP also during the phase of thawing.

CLEAN AND PRECISE SLICE without smudging.

DOES NOT FREEZE OR DISCOLOUR at low temperatures.





NOVELTIES

SPLENDIDEE RUBY GLAZE

To keep in step with the latest market trends and taste preferences, GIUSO has created a **flawless finish mirror glaze** with a delicate **pink colour** and a sweet perfume of **mixed berries**.

It's made using **chocolate from RUBY cocoa beans**, its colour and taste are due to the properties of the seeds from which it takes its name.



ALL THE FLAVOURS

The SPLENDIDEE Glazes are 9; they are capable of **covering any of the Master artisan's requirements** concerning taste and colour. The vast range includes the following versions:



LEMON



CHOCOLATE FLAVOUR

RUBY



PISTACHIO



**SOUR BLACK
CHERRY**



ORANGE



WHITE



CARAMEL



STRAWBERRY



AESTHETIC CHARACTERISTICS

Total coverage to guarantee
an **EVENLY DISTRIBUTED SHINY EFFECT**.

MIRROR EFFECT

even at low temperatures to make the desserts irresistible.

Easy to slice, **NO SMEARS INSIDE THE CAKE**,
leaving unaltered its palatable and aesthetic pleasantness.

Strong grip to **PRESERVE THE STUNNING CHARACTERISTICS AND
THE BALANCE OF THE FLAVOURS DESIGNED** for the dessert.



ADVICE FOR USE

To **avoid the incorporation of air** and the consequent formation of lumps,
it's advisable not to mix the product before heating.

To obtain **excellent results** with the **SPLENDIDEE** glazes,
we recommend **heating the product** using a bain-marie or in the microwave,
to a temperature ranging between 30°C and 40°C and
to apply to the cake after blast freezing at -24°C.



PRODUCT SPECIFICATION SHEET

CODE	PRODUCT	PACK. Kg	PACKS PER BOX	LACTOSE FREE	GLUTEN FREE
C0907115	SPLENDIDEE Sour Black Cherry Glaze	1,5	4 buckets	✓	✓
C0900115	SPLENDIDEE Orange Glaze	1,5	4 buckets	✓	✓
C0901115	SPLENDIDEE White Glaze	1,5	4 buckets		✓
C0902115	SPLENDIDEE Caramel Glaze	1,5	4 buckets	✓	✓
C0904115	SPLENDIDEE Strawberry Glaze	1,5	4 buckets	✓	✓
C0903115	SPLENDIDEE Chocolate Flavour Glaze	1,5	4 buckets	✓	✓
C0903160	SPLENDIDEE Chocolate Flavour Glaze	6,0	2 buckets	✓	✓
C0905115	SPLENDIDEE Lemon Glaze	1,5	4 buckets	✓	✓
C0906115	SPLENDIDEE Pistachio Glaze	1,5	4 buckets	✓	✓
C0908115	SPLENDIDEE Ruby Glaze	1,5	4 buckets		✓



Giuso Guido Spa socio unico

Company subject to management and coordination of Cone Investment UK Ltd.
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