

Press release

Metallic glaze for Cakes & Co

Decocino is launching a completely new type of cake glaze using dry fondant as its basis

Helmstadt-Bargen, 06.05.2019. The new Decocino cake glaze makes it easy for baking fans to coat cakes, tarts, biscuits and muffins with a delicate, shiny matte metallic glaze. The glaze is made using dry fondant, without the vegetable fats used in conventional glazes, such as palm oil or palm fat. The preparation method is also new: the powder is mixed with cold water - without warming in a bain-marie, boiling or adding colouring powders or lustre powders. Decocino Metallic Cake Glaze has a slightly sweet taste, which can be improved with lemon juice and baking aroma according to taste. The glaze is highly versatile, and can also be used on ice cream and desserts. The glaze is available in three colours - rose, blue and silver. This totally new product from Dekoback is uniquely placed in the European food retail sector. The recommended retail price (RRP) is Euro 2.99 for a 65 g bag.



KEY FACTS

- a first in the European food retail sector
- ready to use Metallic Cake Glaze for mixing with water
- prepared without warming
- shiny matte metallic look with glittery highlights
- 3 colours: silver, rose, blue
- versatile in use
- dry fondant based
- no palm oil or palm fat
- lactose-free



Kreativ backen

Content: 65 g

RPR: 2,99 €

VE: 15 Portions

available from May 2019

Decocino is a registered trademark of the Dekoback Company.

Further Information

www.dekoback.com

www.decocino.com

Press Contact and High-Resolution Images

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