



Product data sheet

Exclusive new GLF products in the bakery sector

GLF, the Unigrà brand dedicated to the artisanal channel, previews a series of new products for the bakery channel at Sigep 2106.

To satisfy customers with products that meet the many, varied requirements of professionals by helping them on a daily basis to achieve excellence: this is the goal that has been set by GLF in launching new proposals on the market for the artisanal channel.

Products that all share specific strengths: quality, versatility, ease-of-use and a guaranteed result. This is how the **new mixes for confectionery and bread-making, the new white chocolate product, Sahara and the range of mirror glazes, water-based fillings and sugar paste** came about which further boost an already diversified assortment.

Lots of changes in the **confectionery mixes with 5 new products** specifically for different artisanal processes.

- **Croissant Più**, to prepare well-risen croissants and brioches with a citrus fruit flavour.
- **Pan di Spagna 100**, to prepare sponge cakes and swiss rolls with excellent performance and high liquid absorption.
- **Pan di Spagna 50**, the basis for preparing sponge cake and swiss rolls which rise quickly and hold their shape.
- **Shine**, for the cold preparation of custard cream that is easily spread and maintains its consistency when cooked.
- **Symphony**, for the hot preparation of custard cream with or without a Mixcream machine.

The *Linea Verde*, the range of mixes for bread-making with a clean label, has also been expanded to meet the expectations of consumers who are careful about “staying healthy”. GLF has, in fact, launched **Cerealnero**, to produce a dark bread with 6 types of cereal grains and 4 types of seeds, without emulsifiers.

Sahara white chocolate discs, high quality GLF chocolate, have been added to the catalogue especially for Sigep.

Finally, to offer an increasingly complete range of products, GLF has decided to extend the product categories for:

- **A line of mirror glazes**
- **A line of water-based fillings**
- **A line of sugar pastes**

Mirror Glazes

Idea for adding shine and elegance to confectionery, the new GLF mirror glaze is made from top quality ingredients, carefully selected and processed through an innovative production process.

- Can be used both at temperatures above and below zero.
- For a perfect coating and adherence.
- This icing has a delicate, well balanced taste.
- It is very versatile and can be used on cakes, mousses, desserts, semifreddo and Bavarian creams
- Gluten free and without hydrogenated fats

The mirror glaze is available in 5 versions: neutral, strawberry, lemon, dark chocolate and white chocolate.

Water-based fillings



The new line of water-based fillings is the result of an exclusive combination of carefully selected ingredients and latest-generation production processes.

- Ideal for applying before cooking
- Excellent creaminess
- Do not dry out when used hot
- Ready to use and highly versatile, they can be used for a variety of fillings
- Gluten free and without hydrogenated fats.

The water-based fillings are available in 3 versions: vanilla, lemon and dark chocolate

Sugar paste

Sugar paste was created to meet the ever-increasing demands of the professional market for cake design, in Italy as well. It is available in two versions: one for modelling and one for covering.

Modelling Sugar Paste

- Easy to work
- Easy to model
- Does not sweat, dries quickly
- Stable and pliable
- With natural colourants
- Gluten-free, no milk derivatives and without hydrogenated fats

Sugar Paste Covering

- Ideal for covering sophisticated baking creations
- Delicate taste which does not alter the taste of the base ingredients
- Easy to roll out, does not tear
- Clean, precise cut
- With natural colourants
- Gluten-free, no milk derivatives and without hydrogenated fats

The sugar pastes, for both modelling and covering, come in seven colours: White, Blue, Pink, Red, Green, Yellow, Orange.

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