Harmony & Miroir The art of high quality glazes

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Harmony Glazes for Fruit Pies, Cakes & Puff Pastries

Puratos has specific glazes for all your application requirements, working methods and circumstances. Harmony & Miroir provide a glaze solution adapted to everyone's needs for traditional and fine patisserie.

Harmony Nappage

Concentrated glaze

Harmony Nappage is a concentrated hot application glaze with a standard recommended dilution for your convenience. It has a delicate apricot flavour to enhance the freshness of your fruit. This glaze makes your products visually appealing, creating a nice shine and colour.





Harmony Classic Concentrated glaze

Harmony Classic is a customizable, concentrated hot application glaze that can be diluted according to your needs. Refer to the table on the right for dilution details. This high quality glaze gives a beautiful visual appeal with a good clean-cut and excellent stability over time, even on sensitive fruits such as pineapples and pears.

APPLICATION	CONDITIONS	ADVISED DILUTION %
FRUIT TARTS	Thin layer	40 - 50 %
FRUIT TARTS	Thick layer	30 %
DANISH	Preparation before icing	30 - 40 %
DANISH	Provide shine without stickiness	50 - 60 %
CAKES		30 %
FREEZING		20 - 30 %

Harmony Ready

Ready-to-use glaze for spray machines

Harmony Ready is the best solution when you need to efficiently glaze entire trays of products. This glaze is specifically designed for spray machines, and comes in a bag-in-box format suitable for your machine. Harmony Ready is available in both Apricot or Neutral flavour. Both products produce great results for all skill levels.





Harmony Sublimo Ready-to-use cold setting glaze

Harmony Sublimo is the first to combine all the advantages of existing hot and cold glazes into one new generation, ready-to-use glaze. No dilution or heating required! It is the most convenient solution for traditional patisserie and provides a perfect clean cut that is comparable to a hot application glaze. This high quality glaze is optimal in preserving the colour and firmness of fresh fruit.

Harmony & Miroir

Glazes for Mousses, Chocolates, Ganaches and Bavarois

Harmony Cold Ready-to-use glaze

Harmony Cold is a user friendly cold-application glaze suitable for all mousses, chocolates, ganaches and bavarois creations.



Miroir L'Original Ready-to-use glaze with mirror effect

Miroir L'Original makes artistry possible. Used by Pastry Chefs for more than 20 years, Miroir lets you quickly create an incredibly shiny and glossy finish to create patisserie masterpieces.



"Finishing pastries with the perfect glaze lets my creations shine like precious jewels."

-Elena, Supermarket Pastry Chef



Application Matrix

	GLAZES FOR FRUIT PIES, CAKES & PUFF PASTRIES				GLAZES FOR MOUSSES, CHOCOLATES, GANACHES AND BAVAROIS	
PRODUCT	HARMONY CLASSIC	HARMONY NAPPAGE	HARMONY READY	HARMONY SUBLIMO	HARMONY COLD	MIROIR L'ORIGINAL
READY-TO-USE	X	x	×	×	¥	
DILUTION REQUIRED	4	~	x	x	x	x
COLD APPLICATION	X	x	x	×	×	v
HOT APPLICATION	4	~	4	x	x	x
SPRAY MACHINE	x	x	×	x	x	X

Glazes for Fruit Pies, Cakes & Puff Pastries

PRODUCT / PRODUCT CODE	FLAVOUR	USAGE & APPLICATION	SHELF LIFE	PACKAGE SIZE
HARMONY NAPPAGE 4109104	BRIANT (Apricot)	 Heat and dilute 20% Brush application at 80-90°C 	9 months unopened	14 kg pail
HARMONY CLASSIC 4109102	NEUTRA (Neutral)	Heat and dilute 20-60%Brush application at 80-90°C	9 months unopened	9 kg pail
HARMONY READY	NEUTRA	 Ready-to-use for spray machine To be applied at 80-90°C 	9 months	12 kg
4109100	(Neutral)		unopened	bag-in-box
HARMONY READY			9 months	12 kg
4109101			unopened	bag-in-box
HARMONY SUBLIMO	NEUTRA	 Ready-to-use, no heating or dilution Brush application at room temperature (20-25°C) 	6 months	12 kg
4109111	(Neutral)		unopened	bag-in-box

Glazes for Mousses, Chocolates, Ganaches and Bavarois

PRODUCT / PRODUCT CODE	FLAVOUR	USAGE & APPLICATION	SHELF LIFE	PACKAGE SIZE
HARMONY COLD 4108894	NEUTRA (Neutral)	 Stir gently before applying Apply with a brush or spatula at room temperature (20-25°C) For horizontal flat coverage Excellent freeze-thaw stability 	6 months unopened	9 kg pail
Miroir l'original 4100178	NEUTRE (Neutral)	 A superior quality glaze with exceptional mirror finish Stir gently before applying Apply with a brush or spatula at room temperature (20-25°C) For horizontal flat coverage Excellent freeze-thaw stability 	12 months unopened	5 kg pail



www.puratos.ca

Puratos Canada Inc.

520 Slate Drive, Mississauga, Ontario L5T 0A1 Toll Free: 1.800.668.5537 Tel: 905.362.3668 Fax: 905.362.0296 Email: info.canada@puratos.com