

NEW SHAPES,
endless BRILLIANCE



Modacor

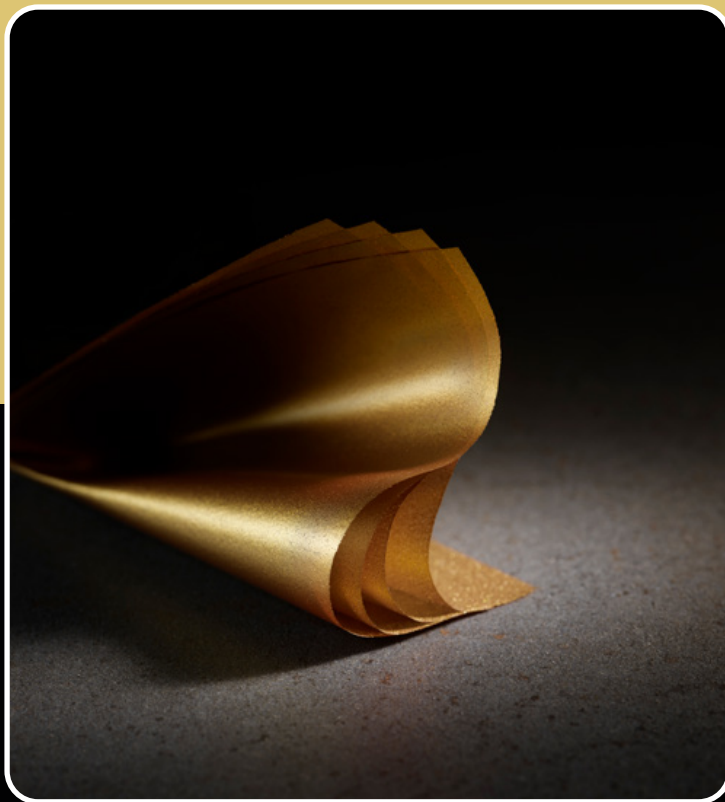
Golden Touch

ENHANCE YOUR CREATIONS WITH OUR

Golden Touch

Our Golden Touch represents the evolution of golden food decoration, even more **radiant, versatile**, and with a neutral taste, designed to enhance every creation without compromise.

Our **expanded range** provides the perfect solutions for every need, desserts, as well as cocktails and gourmet specialities. It perfectly adapts to every application, adding an unmatched touch of elegance.



EVEN BRIGHTER

The innovation of this product lies in its **new, even more golden hue**, which replicate the brilliance of traditional gold leaf, helping you to transform your desserts into masterpieces.



EVEN MORE VERSATILE

The range is also expanding with **new shapes** to meet **every decorative need**. It is perfect for large surfaces coverage or to add elegant golden highlights to your creations with a simple gesture. All products are suitable for use in both baked and unbaked preparations, providing a luxury touch that withstands and shines in all situations.



ALL YOU NEED TO UNLEASH YOUR CREATIVITY

Golden Touch

8X8

cod. 31400 - pz. 45 (15x3)



Our square sheets are perfect to cover small surfaces or creating flakes, chips, or crumbs to use on chocolate and miniature pastries.



Golden Touch **XL**



cod. 31401 - cm: H 28,6 x L 20 - pz. 12

It is perfect to cover large surfaces such as wedding cakes, or to decorate your Cremino, as well as baked products and large leavened products.



Gluten free



No added azo food colouring



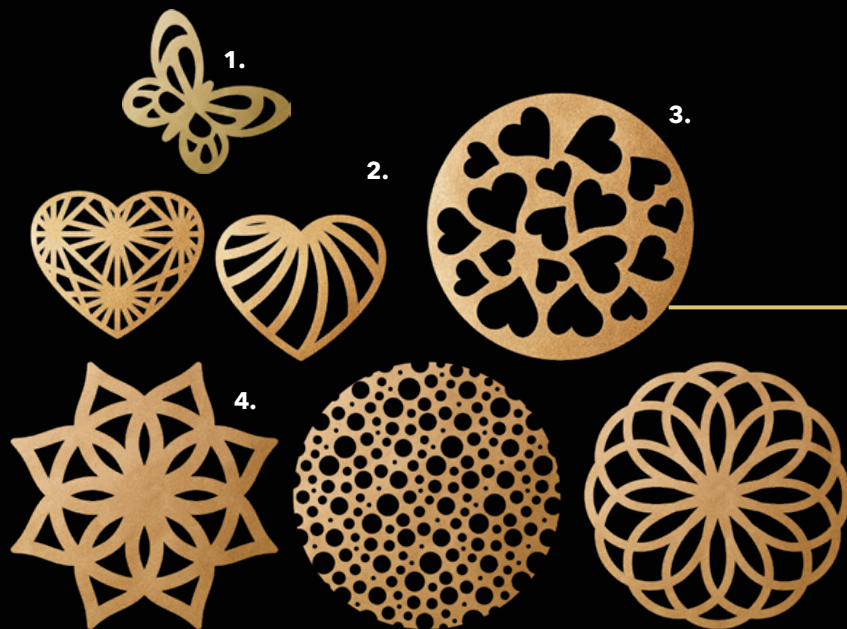
Resistant to condensation

Golden Touch **ROUND Ø 16 CM**

cod. 31402 - cm: ø 16 - pz. 24



Our 16cm golden round sheets are the simple and quick solution to decorate your modern cakes through an irresistible touch of glamour!



Golden Touch



MONO SHAPES

Ready-to-use decorative shapes add an instant golden touch to your creations. Easy to apply, versatile, and perfect for any type of creation.

1. cod. 31415, L 3,8 x H 2,7 cm pz. 360 **2.** cod. 31414, L 3,8 x H 3,3 cm pz. 360 (2 models)

3. cod. 31410 ø 6 cm, pz. 132 **4.** cod. 31412 ø 6 cm, pz. 288 (3 models)

YOUR SECRETS FOR A SHINY EFFECT

Our **Golden Touch** is the ideal choice to elevate every creation in the Pastry, Gelato, and Catering sectors, adding a touch of elegance and refinement to every preparation.

You can use the 8x8 format to create small crumbled flakes to apply directly to your dessert.

Otherwise, all available formats can be used as they are for coating (8x8, XL, 16 cm round, and Mono Shape).

Golden Touch can be applied to anhydrous, aqueous, or baked products, both before, during, and after baking.



To get the best results with our Golden Touch, follow these instructions:

1

Before use, make sure your **hands** are **completely dry** or wear gloves.



Our Golden Touch has two different aspects: one shiny and glossy, and the other slightly rougher. It's recommended to **place the rough side against the surface of your dessert** to best enhance its shine.

2

Storage recommendations:

Keep the Golden Touch sheet inside its packaging in a cool, dry place, away from direct sunlight.

Modern PASTRY

Our Golden Touch makes all your modern pastry creations even more captivating and precious, turning creativity into an increasingly luxurious experience.





Traditional **PASTRY**

Golden Touch can even enhance the most classic and traditional desserts, such as brownies, pies, and baked products, making them shinier.

DARE EVEN MORE WITH INFINITE APPLICATIONS!

ON CHOCOLATE

You can cover chocolate bars, pralines, and chocolate figurines, using it whole or working it into flakes for an elegant and unique effect.



BAKED PRODUCTS, DURING BAKING OR AFTER BAKING

Use our Golden Touch during baking by adding it in the dough sheeter for a modern and refined effect on brioche, croissants, and Danish pastries, or apply it to baked products such as large leavened products.



ON SUGARPASTE

Add a decorative effect to smooth surfaces made with sugarpaste, perfect for ceremony cakes or other event cakes.





ON GLAZE AND JELLY

Thanks to its formula, our Golden Touch is perfect for surfaces coated with glaze or jelly. Its easy application ensures a sophisticated and polished finish in just a few simple steps.

ON ICE CREAM

Add a decorative touch to all your ice cream creations, from popsicles and ice-cream cups to frozen mousses, giving them a unique effect.



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Add a touch of elegance to every dish, creating light effects that enhance your meals, or use it to garnish cocktails, adding elegance and shine to every sip.

ONE PRODUCT, MANY ADVANTAGES

Our Golden Touch is a groundbreaking innovation, renowned for its extraordinary aesthetic performance, its practicality and versatility. Explore all of its incredible features:

DAILY USE

Ensures an excellent result every day and on every creation.

DISPLAYS OF LIGHT

It's perfect to add touches of light and magic to your creations.

ZERO WASTE

Transform unused product into precious flakes.

READY TO USE

Easy to use, even with bare hands.

NEUTRAL TASTE

It does not alter the flavour of your desserts.

MONO SHAPE

An exclusive, ready-to-use format that's easy to apply in just a few simple steps.

VERSATILE

It's perfect for a wide range of applications, it can be frozen, defrosted, and cut as desired. It can also be used during the baking process without any alterations.



OUR PACKAGING : ELEGANCE LIES IN THE DETAILS

The packaging of our Golden Touch is designed for a refined visual experience. An **elegant red case** holds the gold sheets and Mono Shape, ensuring their **maximum integrity**. Inside the package, you can also find a QR code that provides access to detailed information on how to use the product.

Visit www.modecoritaliana.it/golden-touch to download the full usage instructions.