



GLOSSY

OVERVIEW

Glossy is a glazing agent in powder form which can quickly and easily be mixed into water. Glossy gives all kinds of bread types a shiny and beautiful surface.

Can be applied with a brush or spray gun, where the gun provides a more even surface. Preferably applied after fermentation and for the best possible result, the bread should rest for a minute to dry before getting baked. Can also be used after baking.

USAGE

Approx 70-75 g/liters.

INGREDIENTS

CASEIN (milk protein), acidity regulators E450 (4%) and E500, LACTOSE

PACKAGING

Code	Size	Type	Palletisation
345513	12,5 kg	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kcal)	1,450.00
Energy (kcal)	350.00
Fat (g)	1.00
of which saturated (g)	<0,5
Carbohydrate (g)	<0,5
of which saccharides (g)	<0,5
Protein (g)	84.00
Sodium (g)	2.00
corresponds to approx (g salt)	5.00

DESCRIPTION

Add the powder while stirring (lukewarm water). Let rest for at least one hour before application. The best gloss is obtained if the product is made the day before and is applied by air pressure. Ready to use Glossy solution must be kept refrigerated.



STORAGE

Dry conditions, room temperature up to 25°C, relative humidity max 65%.



SHELF LIFE

240 days



TYPE

Powder



ALLERGENS

Milk (casein (milk protein), lactose), May contain traces of egg



CATEGORY

Bread & Bun Glazes



FINISHED PRODUCT

Brioche, Croissant, Morning goods, Tin bread, White bread



BRANDS

Bakels



FUNCTION

Shine