



SAPHIRE GLAZE

OVERVIEW

Saphire Glaze is a hot process glaze of exceptional quality with excellent stability used to cover pastries. The glaze is highly concentrated which makes the product very economical due to high level water absorption. Choose between Saphire Glaze Neutral or Saphire Glaze Gold.

USAGE

Weigh the gel into a saucepan and add water. Heat up the mix to 95 ° C and allow to cool to 80 ° C. The gel is then ready to use.

PACKAGING

Code	Size	Type	Palletisation
	14 kg	Pail	



STORAGE

Cool and dry conditions: 15-20°C



SHELF LIFE

730 days



TYPE

Liquid



CATEGORY

Confectionery Glazes



FINISHED PRODUCT

Cake, Dessert



BRANDS

Bakels