



SUPERGLAZE NEUTRAL

OVERVIEW

Convenient, stable and ready-to-use liquid glazes, which can be used in automatic glazing machines.

Using a glaze to cover pastries not only protects them against oxidation, thus increasing shelf life but also gives them an appealing glossy appearance.

USAGE

Ready to use liquid glaze easy to spray with automatic glazing machines. Temperature range: 75-90°C. The product is freeze/thaw stable.

INGREDIENTS

water, glucose syrup, sugar, thickeners pectin and carrageenan, acid, lemon acid, acidity regulators potassium citrate and calcium chloride, potassium sorbate, natural flavouring

PACKAGING

Code
346110

Size
15 kg

Type
Bag in box

Palletisation

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	795.60
Energy (kcal)	187.30
Fat (g)	<0.5
of which saturated (g)	<0.5
Carbohydrate (g)	46.20
of which saccharides (g)	40.00
Protein (g)	<0.5
Fibre (g)	1
Salt (g)	0.11

ADDITIONAL INFORMATION

May contain traces of soy and gluten.



STORAGE

Cool and dry 15-20 °C, max 65% humidity



SHELF LIFE

365 days



TYPE

Liquid



CATEGORY

Bread & Bun Glazes



FINISHED PRODUCT

Cake, Cupcake, Dessert



BRANDS

Bakels



FUNCTION

Shine