



# 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	Size	Type	Palletisation
346110	15 kg	Bag in box	

## 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