



BAKELS CARAMEL TOFFEE GLAZE

OVERVIEW

A high-quality range of cold application glazes which delivers a great shiny effect. It's designed to be used on pastries, cakes and desserts such as mousses, cheesecakes and bavares, where a hot glaze cannot be used. It can be applied with a brush to fresh fruit or spread on cakes using a palette knife.

Our other range : [Neutral Glaze](#) , [Gold Glaze](#) , [White Glaze](#) and [Chocolate Glaze](#)

USAGE

Low quantity of water (5-10%) and/or colour can be added

INGREDIENTS

Glucose Syrup, Water, Acidity Regulator(E327), Acidity Regulator (E330, E331iii), Colour (E150(c)), Gelling Agent (E440 Pectin), Gelling Agent(E407), Gelling Agent(E401), Preservative (E202), Caramel (glucose-fructose syrup, sugar, water), Natural caramel flavouring

PACKAGING

Code	Size	Type	Palletisation
	2 KG	Bag	

DESCRIPTION

Ready to use product. Can be slightly stired before use.



STORAGE

Store in cool, dry &hygienic conditions



SHELF LIFE

730 days



TYPE

Liquid



CATEGORY

Glazes & Gels, Cold Glazes



INGREDIENT FEATURES

Vegetarian



FINISHED PRODUCT

Cake, Cheesecake



BRANDS

Bakbel



FUNCTION

Glaze