



BAKELS GOLD 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 bavaois, 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](#) , [Caramel Toffee 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 (E330, E331iii), Acidity Regulator(E327), Colour (E150(c)), Colour (E160a(iii)), Colour (E171), paprika extract, Gelling Agent (E440 Pectin), Gelling Agent(E407), Gelling Agent(E401), Preservative (E202)

PACKAGING

Code	Size	Type	Palletisation
	2 KG	Bag	

DESCRIPTION

Ready to use product. Can be slightly stirred 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

Bakels