



## BAKELS NEUTRAL 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 bavarois, 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 : [Gold 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, Natural Flavouring, Acidity Regulator(E327), Acidity Regulator (E330, E331iii), Gelling Agent (E440), Gelling Agent(E401), Gelling Agent(E407), 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



### BRANDS

Bakbel



### FUNCTION

Glaze