



## BAKELS GLAZE WHITE

### 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](#) , [Chocolate Glaze](#) and [Caramel Toffee 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), Flavour (Vanilla), Colour (E171), Gelling Agent (E440 Pectin), Potassium sorbate, Gelling Agent(E407), Gelling Agent(E401)

### PACKAGING

Code	Size	Type	Palletisation
	2 KG	Bag	

## DESCRIPTION

This is a convenient, RTU product. Simply lightly stir the product before using it, either spreading it onto flat surfaces with a palette knife or applying it to fresh fruit with a brush. In this last case, we advise a cold dilution with 5-10% water.



### STORAGE

Store in cool, dry & hygienic conditions



### SHELF LIFE

730 days



### TYPE

Liquid



### CATEGORY

Glazes & Gels, Cold Glazes



### INGREDIENT FEATURES

Vegetarian



### FINISHED PRODUCT

Cake, Doughnut, Fruit Tart,  
Gateaux



### BRANDS

Bakbel



### FUNCTION

Glaze