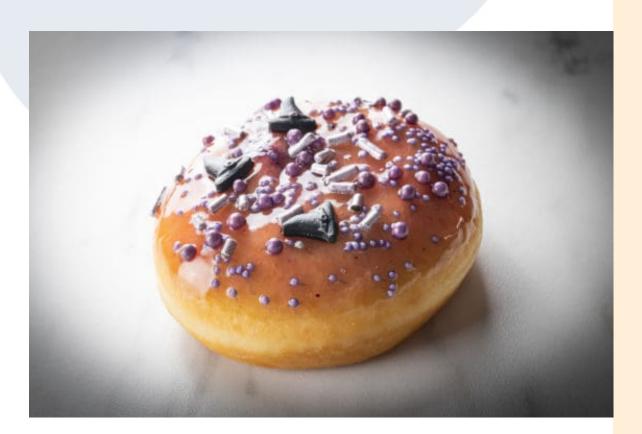


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BAKELS SAPHIRE NEUTRAL HOT GLAZE

OVERVIEW

A superior range of hot concentrated glazes offering to professional pastry chefs a useful product of excellent quality!

- High water absorption: 50% up to 80%, a very economical product
- Freeze/thaw stable
- Excellent shine
- · Good transparency and good stability on glazes surfaces
- · Good 'time setting' to allow perfect covering
- Deluxe Apricot and Strawberry contains 10% fruit
- Natural colour
- Can be reheated
- Easy-to-use

USAGE

Hot concentrated glaze for pastry products, biscuits.

INGREDIENTS

Glucose Syrup, Water, Gelling Agent (E440 Pectin), Natural Flavouring, Acidity Regulator (E330, E331iii), Acidity Regulator (E327), Gelling Agent (E407), Preservative (E202)



DESCRIPTION

Heat the Saphire with water (50-80%) in a pan to 95°C. Once the glaze has dissolved completely, gently stir the mixture before applying it with a brush.





FUNCTION

Glaze



BRANDS

Bakbel