



## 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.



### STORAGE

Store away from direct heat & sunlight



### SHELF LIFE

730 days



### CATEGORY

Glazes & Gels, Hot Glazes



### FINISHED PRODUCT

Croissant, Danish



### BRANDS

Bakbel



### FUNCTION

Glaze