



APITO SUPERGLAZE

OVERVIEW

Apito Superglaze is an easily prepared gel paste for glazing finished pastry products, just add water and boil. Brush onto pastry post-bake for a vibrant, shiny finish.

INGREDIENTS

Sugar, Water, Glucose (contains preservative (220)), Vegetable gum (440), Acidity regulator (330), Preservative (202)

PACKAGING

Code	Size	Type	Palletisation
346102	12.5 KG	Pail	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,050.00
Protein (g)	0.10
Fat- Total g	0.00
Fat - Saturated g	0.00
Carbohydrate (g)	61.20
Carbohydrate-Sugars g	51.40
Dietary Fibre g	1.00
Sodium mg	109.00

ADDITIONAL INFORMATION

Product Information:

Very easy to prepare.

Takes the place of apricot puree or jam.

Brush on Danish pastry etc. after baking.

Excellent bright glaze.

Concentrated form.

Flavour can be varied by adding Apito Fruit Pastes to complement the product being glazed.



STORAGE

Store below 25°C in clean,
dry conditions and protected
from direct sunlight.



SHELF LIFE

365 days



TYPE

Pail



ALLERGENS

Contains: sulphites (from
glucose) May be present due
to shared equipment: soy



CATEGORY

Glazes, Piping Gels & Dips