



## SUPER GLOSSY NATURAL

### OVERVIEW

Bakels' best-selling egg wash replacer. A convenient, egg-free option for glazing bakery products requiring an egg wash glaze.

Just add water for a high gloss finish on bakery products pre-bake. Natural colour.

### INGREDIENTS

Milk Solids, Sugar, Mineral Salt (450), Natural colour (160a)

### PACKAGING

| Code   | Size  | Type | Palletisation |
|--------|-------|------|---------------|
| 345401 | 15 KG | Bag  |               |

## NUTRITIONAL INFORMATION

| Type                  | Value    |
|-----------------------|----------|
| Energy (kJ)           | 1,420.00 |
| Protein (g)           | 50.20    |
| Fat- Total g          | 0.30     |
| Fat - Saturated g     | 0.20     |
| Carbohydrate (g)      | 32.80    |
| Carbohydrate-Sugars g | 32.40    |
| Dietary Fibre g       | 0.00     |
| Sodium mg             | 724.00   |

## METHOD

|                            |       |
|----------------------------|-------|
| Group 1                    |       |
| Ingredient                 | KG    |
| Super Glossy - Natural     | 0.075 |
| Water                      | 1.000 |
| <b>Total Weight: 1.075</b> |       |

## DESCRIPTION

Glaze for pastries and fermented goods 1. Dissolve SUPER GLOSSY in water at 70 - 75°C. 2. Let stand for 30 minutes. 3. The glaze is then ready for use. Notes: Best stored under refrigeration.

## ADDITIONAL INFORMATION

Product Information:  
 Only water to be added.  
 Can be applied by brush or spray.  
 Unique colour and high gloss finish when baked.  
 Cost effective when compared to using eggs.



### STORAGE

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



### SHELF LIFE

365 days



### TYPE

Bag



### ALLERGENS

Contains: milk, May be present due to shared equipment: gluten, egg, soy and sulphites



### CATEGORY

Glazes, Piping Gels & Dips



### FINISHED PRODUCT

Glazes