



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
Total Weight:	1.075

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