



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Glaze

GLAZE FOR PASTRIES AND FERMENTED GOODS (USING SUPER GLOSSY)

INGREDIENTS

Group 1

Ingredient
Super Glossy
Water

KG

0.075

1.000

Total Weight: 1.075

Yield: Best stored under refrigeration.

METHOD

1. Dissolve SUPER GLOSSY in water at 70 ?75°C.
2. Let stand for 30 minutes.
3. The glaze is then ready for use.