

GlenGlaze is ready-to-use, liquid glazes which give a rich, long lasting, non-stick gloss when applied to all bun goods, Danish pastries, savoury pastry lines, etc. It is ideal for in-store application or for chilled or frozen pre-glazed pastries or pies where a lighter bake and darker gloss is required. Once applied, it is contact-wrappable and remains intact for the shelf life of the product. It outshines conventional egg wash in more ways than one. It is free from preservatives and hydrogenated fats.

Better handling	No make-up is necessary. Ready-to-use. <b>GlenGlaze</b> can be brushed on or sprayed and contain no fibres to block spray nozzles.	Greater Economy	<b>GlenGlaze</b> gives a fine dispersion and even coverage when sprayed or brushed
Longer lasting	A <b>GlenGlaze</b> gloss will normally outlast the life of the glazed article.	Less Mess	<b>GlenGlaze</b> will not stick to silicon paper but can simply be brushed off after baking. They are not sticky like sugar bun washes and so remain on the bun and not stuck to the packaging.

- The glazes can be applied by brushing or spraying; for best results apply immediately prior to baking.
- If desired, some liquid spice can be added to the glaze before applying for a spicy bun glaze.
- Ensure products are free from excess flour dust before glazing.
- The product comes in 12 x 1 Tetra Paks, 10l and 25l bag-in-box.
- Store in a cool, dry place. Once opened, keep chilled and use within 7 days.
- A little separation in units may occur. Please agitate the 10l and 25l bag-in-box before use if not using complete contents. 1 litre packs should be shaken before use.
- Both the 10l and 25l bag-in-box units and the 1 litre Tetra Paks have a “best before” date shown on them and the products will perform to specification up to the date shown, if stored in the prescribed manner.

Please note:

Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.