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DONUT GLAZE



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OVERVIEW

Donut Glaze is part of our Hot Glaze range and gives the perfect shiny finish to your donuts!

Due to its perfect viscosity, the Donut Glaze allows the user to create a very thin and shiny layer. The result is very different from a usual sugar-based coating, which has a dull aspect, while our Donut Glaze will bring an appealing finish.

BENEFITS

- Ready-to-use (no water required) on both fresh and frozen donuts
- · Shiny mirror effect
- Quick setting(<1')
- No risk to the packaging or finger print
- Easy to add food colouring and flavour (Bakbel Flavouring Compound Paste)

STANDARD VARIETIES

Neutral.

Non-standard varieties available on request. Such as: Caramel, Chocolate, Red, Silver.

HOW TO USE

You can apply the Glaze to both fresh and frozen donuts. When necessary, you may add food colouring or Bakbel

Flavouring Compound Paste.

- (1) The glaze must be heated to max 75°C/167°F, while gently stirring.
- (2) The donut can be dipped in or poured on.

(3) The setting is achieved in less than one minute, which avoids fingerprints and allows users to pack the donuts quickly.

?? Download the Donut Solutions.

?? Find outmore Hot Glazes.

?? Follow us for more inspiration, tutorial and recipes on Instagram, FB, Youtube and LinkedIn.

ADDITIONAL INFORMATION

Available on request: Packaging | Palletisation | Storage | Shelf life | Specification sheet.

Products are: Suitable for vegetarians, KOSHER and HALAL certified.



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Decoration, Glazing