



INSTANT SUPERGLAZE – APRICOT

OVERVIEW

Instant Superglaze – Apricot is ready-to-use glaze, suitable for Danish pastries, fruit tarts and similar products.

BENEFITS INCLUDE:

- Top quality.
- Short eating.
- Neutral flavour
- Bright, transparent finish that enhances the finished product, particularly where fresh or tinned fruit are incorporated.
- Easy application by hand or using a glazing machine.
- Ready-to-use straight from the bag.

The optimum working temperature is 75°. However, it works equally well at 65°, should a lower working temperature be required. Also available in [neutral flavour](#).

USAGE

Recommended operating temperatures 75-90°.

INGREDIENTS

Water, Sugar, Glucose Syrup, Gelling Agent (E440), Acidity Regulator (E330, E327), Raising Agent (E450(i)), Preservative (E200), Colours (E160a(iii), E160c), Natural Flavouring, Anti-Foaming Agent (E900)

PACKAGING

Code	Size	Type	Palletisation
347250	15kg	Bag-in-box	75

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	732.00
Energy (Kcal)	172.00
Fat (g)	0.01
Fat (of which saturates)(g)	0.00
Available Carbohydrate (g)	42.38
Carbohydrate (of which sugars)(g)	42.81
Protein (g)	0.01
Fibre (g)	0.51
Salt (g)	0.10

ADDITIONAL INFORMATION

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.



STORAGE

Cool and dry conditions



SHELF LIFE

360 days



TYPE

Liquid



CATEGORY

Sweet & Savoury Glazes, Confectionery
Glazes



INGREDIENT FEATURES

Ready-To-Use, Vegan suitable,
Vegetarian, Versatile application



FINISHED PRODUCT

Cheesecake, Confectionery, Danish,
Fruit Tart, Gateau, Sweet Good