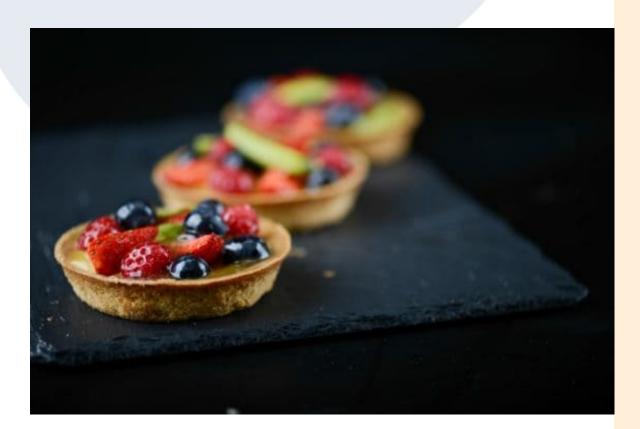


www.britishbakels.co.uk



READY TO USE NEUTRAL GLAZE

OVERVIEW

RTU Neutral Glaze is a soft set jelly, for the quick and decorating of fruit tarts.

BENEFITS INCLUDE:

- Ready to use in application available in 1kg piping bags.
- Providing a very smooth, consistent jelly with a delicious natural flavour and superb clarity.
- Smooth and firm consistency, therefore can be easily piped with a controlled flow.
- No wastage (only use what you require).
- Freeze thaw stable.
- Contains natural colours.

Ready to use glaze also available in strawberry flavour.

USAGE

As required. Once open, use within one month.

INGREDIENTS

Glucose Syrup, Water, Sugar, Gelling Agent (E440), Acidity Regulator (E330, E327), Preservative (E202), Natural Flavouring



www.britishbakels.co.uk

PACKAGING

Code	Size	Type	Palletisation
346420	8 x 1kg	Sachet	120
346440	5kg	Pail	92

NUTRITIONAL INFORMATION

Туре	Value
Energy (kJ)	494.00
Energy (Kcal)	116.00
Fat (g)	0.00
Fat (of which saturates)(g)	0.00
Available Carbohydrate (g)	60.58
Carbohydrate (of which sugars)(g)	28.53
Protein (g)	0.02
Fibre (g)	0.47
Salt (g)	0.08

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.

