BAKELS
BAKERY INGREDIENTS SINCE 1904

www.bakelsingapore.com.sg



BAKELS SAPHIRE NEUTRAL

OVERVIEW

A superior range of hot concentrated glazes, providing professional pastry chefs with a convenient product which is of excellent quality.

High concentrated glaze – very economical due to high level water absorption (takes 50 up to 80% water addition). Excellent stability. “Paste like” texture easing dilution and reducing risk of burning. Incomparable brilliance & transparency.Freeze thaw stable product. Use to cover pastries to protect them against oxidation and make them shiny.

USAGE

Heat the glaze with water (50-80%) in a pan to 95°C. Once the glaze has dissolved completely, gently stir the mixture before applying it with a brush.

INGREDIENTS

Glucose Syrup, Water, Sugar, Gelling Agent Pectin (E440), Natural Flavouring, Acid Citric acid (E330), Acidity regulator (Calcium lactate E327, Tricalcium phosphate E341(iii), Trisodium citrate E331(iii)), Gelling agent (Carrageenan E407), Preservative Potassium sorbate (E202)

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PACKAGING

Code	Size	Type	Palletisation
3621	7 KG	Plastic Pail	

NUTRITIONAL INFORMATION

Type	Value
Energy (Kcal)	259.80
Energy (kJ)	1,103.40
Carbohydrate (g)	64.30
Carbohydrate (of which sugars)(g)	50.90
Fat (g)	0.00
Fat (of which saturates)(g)	0.00
Protein (g)	0.10
Fibre (g)	1.20
Salt (g)	0.27
Sodium (mg)	107.60

STORAGE

Clean, dry and cool conditions <20°CClean, dry and cool conditions <20°C

SHELF LIFE

730 days

TYPE

Plastic Pail

CATEGORY

Glazes, Dips, Flans & Gels, Glazes

BRANDS

Bakels