BAKELS
BAKERY INGREDIENTS SINCE 1904

www.bakelsingapore.com.sg



SUPER GLOSSY

OVERVIEW

To provide a bright clear glaze on bread, pastries and yeast goods

USAGE

Disperse 40 g in 500 g warm water (approximate 40?C) then allow to cool for 30 minutes before use.

Brush or spray onto goods just before or just after baking

INGREDIENTS

Rennet Casein, Lactose, Sugar, Acid Regulator (E450), Colour (160a)

PACKAGING

Code	Size	Type	Palletisation
3451	4 KG	Pail	
3451	15 KG	Bag	

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NUTRITIONAL INFORMATION

Type	Value
Energy (Kcal)	352.60
Energy (kJ)	1,410.00
Protein (g)	66.10
Fat (g)	0.60
Fat (of which saturates)(g)	0.40
Carbohydrate (g)	15.80
Carbohydrate (of which sugars)(g)	15.30
Dietary Fibre (g)	0.00
Sodium (mg)	1,090.00

METHOD

Group 1	
Ingredient	KG
SUPER GLOSSY	0.040
Water (50-60°C)	0.500

Total Weight: 0.540

DESCRIPTION

Mix gently and use as egg wash on top of buns before baking.

STORAGE

Cool, dry and dark conditionsCool, dry and dark conditions

SHELF LIFE

252 days

TYPE

Bag|Pail

CATEGORY

Glazes, Glazes, Dips, Flans & Gels

FINISHED PRODUCT

Super Glossy