

Doc Class:	15003 - Technical Information Sheet (TIS)
Doc No:	1019475
Revision:	6
Revision Date:	16/04/2021
Created By:	4255
Document reviewed	

10000323, 10009385 - Uncoloured Plant-based Glaze, Plant-based Glaze - TIS

Uncoloured Plant-based Glaze and Plant-based Glaze are free from preservatives, artificial colours and flavourings, hydrogenated fats, allergens and are also suitable for vegans and vegetarians.

They are ready to use glazes, designed to give a high shine and long-lasting finish to all types of buns and pastries. They are ideal for in-store application or for chilled or frozen pre-glazed pastries or pies where a lighter bake and darker gloss is required. Once applied, it is contact-wrappable and remains intact for the shelf life of the product. They outshine conventional egg wash in more ways than one.

Better handling	No make-up is necessary. Ready-to-use Uncoloured Plant-based Glaze and Plant-based Glaze can be brushed on or sprayed and contains no fibres to block spray nozzles.	Greater Economy	Uncoloured Plant-based Glaze and Plant-based Glaze give a fine dispersion and even coverage when sprayed or brushed
Longer lasting	Uncoloured Plant-based Glaze and Plant-based Glaze gloss will normally outlast the life of the glazed article.	Less Mess	Uncoloured Plant-based Glaze and Plant-based Glaze will not stick to silicon paper but can simply be brushed off after baking. They are not sticky like sugar bun washes and so remain on the bun and not stuck to the packaging.

- The glazes can be applied by brushing or spraying; for best results apply immediately prior to baking.
- Ensure products are free from excess flour dust before glazing.
- Store in a cool, dry place. Once opened, keep chilled and use within 7 days.
- A little separation in units may occur. Please agitate before use if not using complete contents.
- The “best before” date is shown on pack and the products will perform to specification up to the date shown, if stored in the prescribed manner.

Please note:

Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.