

Brilant

Dry mix for pastry glaze

Economical, safe and modern egg-free glazing for high gloss of baked goods.

Advantages:

- ✓ highly economical option of milk protein-based glazing
- ✓ easy storage of the dry mix at ambient temperature
- ✓ fast and simple preparation of the glazing
- ✓ easier to handle in terms of hygiene and food safety compared to fresh eggs
- ✓ can be applied also by spraying
- ✓ easy dilution in 1:10 ratio with warm (not hot) water

Ingredients:

milk protein, acidity regulator: E 450*; soya flour fat-reduced; dextrose; stabilizer: guar gum (E 412)*.

*not performing technological function and not necessary to be marked on the final product

Packaging:

15 kg (paper bags with PE inlay)

Storage conditions:

temperature up to 25 °C and relative humidity up to 70 %

Shelf life:

12 months in original packaging



Recommended preparation:

Dilute with water in a ratio of 1:10.
Gradually stir the dry mix into warm (not hot) water, whisk thoroughly but briefly and then apply to products.

Depending on the desired viscosity of the solution and the type of equipment, the dilution with water can be adjusted between 1:8 and 1:12.

Store the prepared solution at a temperature of up to 4 °C for a maximum of 24 hours.

