

Glamix

Bakery glaze

Milk protein for the industrial production of bakery glaze and other surface treatments of bakery products.

Advantages:

- ✓ higher gloss than fresh eggs
- ✓ economically advantageous
- ✓ easy storage in bags at temperatures up to 25 °C
- ✓ hygienic cleanliness, can be applied with a gun, does not clog nozzles
- ✓ easy and quick preparation

Ingredients:

milk protein, acidity regulator: E 450.

Packaging:

10 kg (bag with PE layer)

Storage conditions:

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

Shelf life:

24 months in original packaging



Recommended preparation:

Dilution with water 1:8-1:12 according to the required viscosity.

The recommended dilution is 1:9, when sprayed 1:10 to 1:12.

Gradually mix the product into the warm water (not hot).

Prepared filling has to be stored in cold conditions below 8°C and used within 24 hours.

