



PASTE GLAZE CONCENTRATE

REF: WM102

Review date 08.09.00

Macphie Paste Glaze Concentrate is a concentrated paste which, when re-constituted with hot water, gives a rich, long lasting, non-stick golden gloss when applied to all bun goods, Danish pastries, savoury pastry lines, etc. It is free from preservatives.

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
Macphie Paste Glaze Concentrate	1.000	2	4	<ul style="list-style-type: none">• Add the Macphie Paste Glaze Concentrate to hot water, temperature: 65-70°C (150-160°F), and mix thoroughly until cleared.• Allow the made up, liquid glaze to cool to room (ambient) temperature prior to application.
Hot Water (approx.)	5.000	11	4	
Total	6.000	13	8	

NOTES

1. The made up glaze should be applied by either brushing or spraying. For the best gloss we would recommend applications as follows:-
Ferments - Prior to or immediately after baking.
Pastry Lines - Prior to and immediately after baking.
2. Ensure products are free from flour dust prior to applying liquid glaze.
3. If desired, some liquid spice can be added to the liquid glaze before applying for a spiced bun glaze.
4. Any re-constituted, unused glaze should be stored in a refrigerator between 0°C to 5°C (32 to 41°F). Any slight skin that forms on the glaze surface during chilled storage will be easily remixed if warmed.
5. When using a spinning disc glazing machine **Macphie Paste Glaze Concentrate** can be used at a dilution of up to 7 parts water to 1 part concentrate depending on type of glaze required.

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.