

**GlenGlaze** is a ready-to-use, liquid glaze, designed to give a rich, long lasting, non-stick gloss when applied to all bun goods, Danish pastries, croissants, savoury pastry and pies, etc. It is 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. It outshines conventional egg wash in more ways than one. It is free from preservatives and hydrogenated fats.

Better handling	No make-up is necessary. Ready-to-use. <b>GlenGlaze</b> can be brushed on or sprayed and contain no fibres to block spray nozzles.	Greater Economy	<b>GlenGlaze</b> gives a fine dispersion when sprayed and a good, even coverage whether brushed or sprayed.
Longer lasting	A <b>GlenGlaze</b> gloss will normally outlast the life of the glazed article.	Less Mess	<b>GlenGlaze</b> will not stick to silicon paper but can simply be brushed off after baking. It is not sticky like sugar bun washes and so remains on the bun and not stuck to the packaging.

- The glaze can be applied by brushing or spraying; for best results apply immediately prior to baking.
- If desired, some liquid spice can be added to the glaze before applying for a spicy bun glaze.
- Ensure products are free from excess flour dust before glazing.
- The glaze is packed in 12 x 1 litre Tetra Paks and 10 litre bag-in-box units. Unopened, they have a shelf life of months without refrigeration. Once opened, store in a refrigerator and use within 7 days.
- The 1 litre packs of **GlenGlaze** are designed for situations where chilled storage is at a premium, e.g. hot bread shops and in-store bakeries.
- Both the bag-in-box units and the 1 litre Tetra Paks have a “best before” date shown on them 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.

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