

DECORGEZ GLAZES





STANDARD GLAZING

Suitable for full cover glaze or drip clothing applications.

150g BELNAP Neutral Hot Process Glaze
100g Water
600g DECORGEL Cold Process Glaze

Bring BELNAP and water to boil, whisking continuously until dissolved and clear. Pour into a bowl with the DECORGEL (white, caramel, strawberry, raspberry, glamour or neutral) and gently whisk to combine.

For additional flavours, neutral DECORGEL may be used with an additional 40g of a compound flavour of choice. Ask your sales representative for a list of available compound flavours.

COCOA GLAZING

200g BELNAP Neutral Hot Process Glaze
100g Water
600g DECORGEL Cocoa Cold Process Glaze

Bring BELNAP and water to boil, whisking continuously until dissolved and clear. Pour into a bowl with the DECORGEL Cocoa and gently whisk to combine.

Cool to a desired consistency, the cooler it gets the thicker the mixture will become; 30-40 °C will usually give a good pouring consistency.

Pour over cake to coat, removing excess with a pallet knife.



DEC0020
DEC0030
DEC0040
DEC0050
DEC0060
DEC0070
DEC0080

DECORGEL NEUTRAL 7KG
DECORGEL STRAWBERRY 2.9KG
DECORGEL CHOCOLATE/COCOA 7KG
DECORGEL CARAMEL 7KG
DECORGEL WHITE 7KG
DECORGEL GLAMOUR SILVER 3.15KG
DECORGEL RASPBERRY 2.9KG

CONTACT YOUR FRUTEX SALES REPRESENTATIVE



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