

# BELNAP Glazing Agent

## A CONCENTRATED HOT PROCESS GLAZE

Belnap is a concentrated hot process glaze with a high level of water absorption. It is especially suitable for Danish pastries. It has minimal foam, a brilliant shine and a transparent glaze with a dry surface. Giving a very fruity taste and excellent shine!

## APPLICATION

Ideal for glazing tarts, fresh fruit, cakes & pastries.  
Machine or brush application.

## ADVANTAGES

- Excellent shine to give a real added value to your finished products
- Freeze; Thaw stable
- Convenient: Ready to use-
- Improve preservation of fresh cakes and fruit

## BASIC USE

BELNAP Neutral 1000g Water 500-700g

1. Place BELNAP® and water in saucepan
2. Bring to the boil once
3. Use at around 75°C
4. Brush or machine spray onto products

BELN007	BELNAP NEUTRAL	7KG
BELN020	BELNAP APRICOT	7KG
BELN010	BELNAP NEUTRAL	14KG
BELN051	BELNAP NEUTRAL SORBATE FREE	12KG

