

DECORGEL

Glazes

Suitable for full cover glaze or drip coating applications.

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

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

Suitable for full cover glaze or drip coating applications.

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°C - 40°C is the optimal temperature. Pour over frozen cake to coat, removing excess with a pallet knife.

- DECO020 DECORGEL NEUTRAL 7KG
- DECO030 DECORGEL STRAWBERRY 2.9 KG
- DECO040 DECORGEL CHOCOLATE/COCOA 7 KG
- DECO050 DECORGEL CARAMEL 7 KG
- DECO060 DECORGEL WHITE 7 KG
- DECO075 DECORGEL GLAMOUR SILVER 3 KG
- DECO085 DECORGEL RASPBERRY 11 KG