



Gel & Glazes

... naturally appealing!





Gel & Glazes

Fiber-free gels and glazes, with or without fruit content, are ideal for easy and stable glazing of baked goods. They protect your baked goods from drying out and offer long-lasting indulgence.



Product Portfolio:

- Classic Aprikotur and Gels
- Neutral, fruity or warm flavors
- With and without fruit content
- Excellent functionality, processing & stability
- Post-bake application



Application Benefits:

- Enhancement and protection from drying
- For warm or room temperature baked goods
- Fast drying after glaze application
- Fiber-free solution developed for spraying equipment



Applications:

- Industrial and artisan bakery goods:
 - Croissants
 - Danish and Puff Pastry



Customer Benefits:

- More than 50 years of know-how and experience
- Commitment to quality & excellence
- Quick customized development
- Support customer trials
- Containers (200 – 1,000 kg)



Best-Sellers & Innovations:

- | | | | |
|------------------------------------|------------------------------------|--|----------------------------|
| • Aprikotur Glaze
neutral taste | • Aprikotur Glaze
apricot taste | • Aprikotur Glaze
apricot taste, fiber-free | • Gel "Perfekt"
neutral |
|------------------------------------|------------------------------------|--|----------------------------|

