

## 163516 - Neutral Glaze

For fruit tarts and bakery products as a glaze. Can be used with spray gun machines. What are they glazing? Tarts- fruits in syrup, pastry cream, tart shells. Pastries- fillings. For fruit tarts and bakery products as a glaze. Essential in every kitchen, this sweet, shiny, delicious shelf-stable glaze brings a neutral flavored, clear shine finish to your baked goods. A wonderfu...



## MARKETING

Essential in every kitchen, this sweet, shiny, delicious shelf-stable glaze brings a neutral flavored, clear shine finish to your baked goods. Easy to use, either by hand with a brush or with a spray gun, to finish your pastries

## Nutrition Facts

118 Servings per container

Serving Size 100.0 GR

Amount Per Serving  
**Calories 250**

% Daily Value\*

Total Fat 0 g 0%

Saturated Fat 0 g 0%

Trans Fat 0 g

Cholesterol 0 mg 0%

Sodium 60 mg 3%

Total Carbohydrates 62 g 21%

Dietary Fiber 1 g 4%

Total Sugars 50 g

Includes 50 g Added Sugars %

Protein 0 g

Vitamin D 0 mcg 0%

Calcium 0 mg 0%

Iron 0 mg 0%

Potassium 3 mg 0%

\* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

## PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description				
PA1760	00837775001105	1/26.4 LB				
Brand	Brand Owner	GPC Description				
Pastry 1	Paris Gourmet	Food Glazes (Shelf Stable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
27.9 LBR	26.4 LBR	No	Canada	Yes	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
11 INH	11 INH	9 INH	0.63 FTQ	12x04	176 Days	60 FAH / 77 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
N/A	N/A	N/A	N/A			

## HANDLING SUGGESTIONS

Dry and cool (68-72°F, 20-22°C)---UNIT UPC: 837775001105---

## ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; NI = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - MC
- Eggs - MC
- Soybean - MC
- Wheat - MC
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

## INGREDIENTS

Sugar, glucose, water, pectin, citric acid, sodium benzoate, tricalcium phosphate, sodium and calcium alginate

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### PREPARATION & COOKING SUGGESTIONS

Brush application: add 10-30% water. Spray application: add 40-60% water. Add water by weight to glaze. Heat to a boil. Allow to set several minutes.

### SERVING SUGGESTIONS

For fruit tarts and bakery products as a glaze.

### MORE INFORMATION