Finlay's Food Product

Sunflower Pre-Bake Glaze

CONTRACTOR OF

Finlay's Sunflower Pre-Bake Glaze is a clean label, egg free glaze, formulated to give a glossy shine to baked Brioche buns, puff paste and other savoury pastries. Ideal for both craft and industrial production. Prepare Pre-Bake Glaze using tap water and a hand whisk to produce an instant, ready to use glaze.

Pre-Bake Glaze will pass through the simplest handheld sprayer or spinning disk spraying machinery for industrial use. Unlike egg, Pre-Bake Glaze will not form any skin or crystallisation, leaving utensils easy to clean. Pre-Bake Glaze delivers a cost in use benefit versus any other product in it's class.

Finlay's Sunflower Pre-Bake Glaze can also be used as a seed adhesive. Seed dressing on rolls and bread coming off during post bake tin decanting or slicing is frustrating, as well as being a significant cost / loss to your business. Pre-Bake Glaze is a highly effective solution in reducing seed loss.

Advantages

Clean label and egg free Easy preparation Can be used with handheld sprayers Produces a streak free natural shine Contains no artificial colour or flavours

Product Info

Pack size 5kg - Code A0260 12.5kg - Code A0259

Palletisation 5kg x 100 12.5kg x 80

Storage Store ambient in dry conditions

Make Up Instructions

Mix 1 to 1.5 parts dry with 4 parts water, and whisk to clear

Decant into a handheld sprayer and spray liberally onto the pastry prior to baking

For Brioche, spray the bun thoroughly with the glaze after proving



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