

Finlay's American D'nut/Cake/Pastry Glaze

Finlay's American D'nut /Cake/Pastry Glaze is a Classic American style doughnut glaze suitable for ring or ball doughnuts. Finlay's D'nut/Cake/Pastry Glaze leaves your product with an opaque, high gloss, glass like finish.

Finlay's Glaze once prepared can be applied directly onto hot doughnuts straight from the fryer or simply heat the KD Glaze to 40-50oC and apply to cold pre-fried doughnuts, pastries or cake.

Finlay's American D'nut/Cake/Pastry Glaze is also quick drying, simple to prepare and can be coloured and flavoured to your own preferred style.

Advantages

- Easy to prepare
- Non sticky
- Variable consistency to suit your preferred application
- Quick drying
- High gloss finish
- Can be coloured and flavoured
- Suitable for ring and ball doughnuts, as well as doughnut twists
- Can be brushed hot on to cakes, pastries and Danish pastries
- Can be over wrapped once fully dried

Product Info

Pack size

10kg - Code A0166

Palletisation

10kg x 70

Storage

Store in cool, dry conditions free from odours and high humidity

Make Up Instructions

1000g of Finlay's Glaze, add between 600-700g of sugar syrup. Leave to rest for 5 minutes. Depending on the type of finish required, adding up to 700g of sugar syrup will give a clear, glass like finish. Less syrup and the glaze will be whiter in colour.

If applying on cooled doughnuts, heat the glaze up to 45oC and dip the doughnuts into the glaze. Leave to dry on a cooling wire to dry.