



Finlay's Sunflower Top Shine

Finlay's Sunflower Top Shine requires a simple preparation of adding water straight from the tap. It will dissolve instantly and is then ready to use immediately. Top Shine provides a non-sticky, high gloss finish to Hot Cross Buns, teacakes and bun loaves when applied to hot baked goods from the oven. Mix at a ratio of one part Top Shine and three parts water. Bun spice can be added to make a spicy bun glaze.

Top Shine can also be used pre-bake. For sweet or savoury pies and pastries, simply prepare a blend of one part Top Shine and two parts water to give your pies and pastries a lovely satin sheen.

Top Shine is also a highly effective solution in reducing seed loss. Seed dressing on rolls and bread coming off during post bake, tin decanting or slicing is frustrating, as well as a significant cost to business. Seed loss also diminishes the intended finish to your product. Use Top Shine as a seed adhesive with one part Top Shine to three parts water as an effective solution to this problem.

Advantages

- Dissolves instantly with water and is ready to use
- Can be applied with machine sprayers, hand sprayers, paint brush or water bath
- Glossy, high post bake shine
- Non-stick, ideal for wrapping
- Reduces heavy seed loss in bread and rolls
- Provides a soft satin sheen to pastry
- No added colour

Product Info

Pack size

5kg - Code A0257
16kg - Code A0201

Palletisation

5kg x 144
16kg x 50

Storage

Store ambient, in cool
dry conditions

Make Up Instructions

Make up as required to provide a deeper gloss or shine. Top Shine can be used at variable ratios from one part powder to two parts water, right up to five parts water.

Recommended Use

For Hot Cross Buns glaze - mix one part powder with three parts water.
For pie glaze - mix one part powder with two parts water.
For a seed adhesive - mix one part powder with three parts water.
Pour cold water in a mixing bowl and add powder using a hand whisk.