

KOMPLET Fruit Glaze

A FRUIT-FLAVOURED CLEAR JELLY GLAZE IN POWDER FORM.



KOMPLET FRUIT GLAZE YELLOW
KOMPLET FRUIT GLAZE RED



Bake the best with something good.

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A FRUIT-FLAVOURED CLEAR JELLY GLAZE IN POWDER FORM.

KOMPLET Fruit Glaze Yellow

KOMPLET Fruit Glaze Red

A fruit-flavoured clear jelly glaze in powder form.

Powdered glaze for fruit tarts. Just add sugar and water and bring to the boil.

The glaze is resistant to acidity and freeze-thaw stable. It can be reheated as often as required.

KOMPLET Fruit Glaze is available in **yellow** or **red**.

Basic recipe:	Jelly glaze	Finishing glaze
KOMPLET Fruit Glaze	100 g	120 g
Sugar	450 g	450 g
Water	1.000 g	1.000 g
Total weight	1.550 g	1.570 g

Method:

Combine powdered fruit glaze and sugar. Stir into boiling water and reboil for a moment. A part of the water amount can be replaced with fruit juice.

The glaze can be reheated.

KOMPLET Fruit Glaze is easy to use and maintains its consistency also if used on acid fruits.

KOMPLET Fruit Glaze is not only visually attractive, but provides your pastry with a subtle fruit flavour.

Glazes made with **KOMPLET Fruit Glaze** can be sliced easily and remain stable for a long time.

You can also apply the glaze by spraying machines.



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