

# DIAMOND GLAZE FLOWER





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## Easy and ready-to-use

Ready-to-use cold glaze, easy to spread with a knife directly from the pail. It can also be applied with a brush and be used as a basis for special effects preparations such as marble glaze



## A full color palette

The Diamond Glaze Flower range is available in six different vibrant colors, each one of them associated with a brand new flavouring inspired by nature and flowers



## High quality new formulation

Agar based recipe allowing higher transparency and perfect shine. The glaze is also bubble free and has a smooth texture.



## Inspired by nature

On the way to a responsible food philosophy, this new range is made of only natural flavors and colors and we manufacture it with the absolute necessary additives to have it as "clean label" as it's technically possible



## As stable as usual

The Diamond Glaze Flower based on agar is freeze and thaw stable. In addition, its thixotropic texture results in a quick and efficient setting on the pastry and hence a great stability



## A safe product for everybody

As usual, our product is manufactured according to the best quality standards such as BRC and from the best selected ingredients. This range is also vegetarian suitable and halal and kosher certified

All the recipes presented on this leaflet are available for our customers.

The Diamond Glaze flower range has been designed to be used on many applications such as pastries, cakes and dessert like mousses, bavarols and cheesecakes. Just like our regular Diamond Glaze range, its high quality and technicity gives an outstanding shine. It can be applied with both a palette knife or a brush and is ready and easy to use.

### Main characteristics

- Ready-to-use
- Perfect shine
- Totally translucent and air bubble-free
- Freeze/thaw stable
- Easy to use with a knife or brush
- Smooth and lump-free texture
- Enable creativity and special effects
- Only two remaining E-numbers (on natural colors versions)

### Varieties available

- Red HIBISCUS
- Yellow JASMINE
- Green MINT
- Purple LAVENDER
- Orange BLOSSOM
- Pink ROSE



from  
**NATURE**  
to **YOU**

## How to use

Diamond Glaze Flower is a convenient and easy-to-use product. Just gently stir the product before applying it to the pastry with a palette knife. To use it on non-flat surfaces (such as fruits), a brush should be used. For that kind of application, we suggest to mix the product with 5 to 10% cold water upfront. You can also use it with its total-covering feature by mixing 200g of Bakels Sapphire with 200g of water, boil the mixture, mix with 1kg of Diamond glaze and apply at 45°C on the final application.

