

Cake Glaze

recommended recipe

Product characterization

Syneresis-free and elastic vegetable-based cake coating with outstanding sensory characteristic.

Recipe (Ref.: RA10_94e.DOC)

Water	80 %
Saccharose	19 %
VIDOGEL 203/200 (E407/E410)	0,70 %
Citric acid	0,30 %

Preparation

1. Add the dry mixture to the water whilst stirring vigorously
2. Boil up for a short time
3. Cool it down to about 55°C and put it on the cake

Remarks

- With VIDOGEL 203/200 you obtain a slightly cloudy cake coating which can be concealed by colouring with vegetable dyes or fruit powder.
- Refined VIDOGUM L 200 clear can be used instead of native locust bean gum. This chance leads to an absolutely clear or transparent cake coating.
- By changing the blend ratios, we can adapt the product to individual specific requirements.