



### Pastry 1

## 163516 - Neutral Glaze

Essential in every kitchen, this sweet, shiny, delicious shelf-stable glaze brings a neutral flavored, clear shine finish to your baked goods. Easy to use, either by hand with a brush or with a spray gun, to finish your pastries



## Nutrition Facts

118 Servings Per Container

Serving size **100.0g (100g)**

Amount per serving  
**Calories 250**

% Daily Value\*

<b>Total Fat</b> 0 g	<b>0%</b>
Saturated Fat 0 g	<b>0%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	<b>0%</b>
<b>Sodium</b> 60 mg	<b>3%</b>
<b>Total Carbohydrate</b> 62 g	<b>21%</b>
Dietary Fiber 1 g	<b>4%</b>
Total Sugars 50 g	
Includes 50 g Added Sugar	<b>%</b>
<b>Protein</b> 0 g	
Vitamin D 0 mcg	<b>0%</b>
Calcium 0 mg	<b>0%</b>
Iron 0 mg	<b>0%</b>
Potassium 3 mg	<b>0%</b>

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### \* Benefits

For fruit tarts and bakery products as a glaze. Can be used with spray gun machines. What are they glazing? Tarts- fruits in syrup, pastry cream, tart shells. Pastries- fillings. For fruit tarts and bakery products as a glaze. Essential in every kitchen, this sweet, shiny, delicious shelf-stable glaze brings a neutral flavored, clear shine finish to your baked goods. A wonderful addition to tarts, filling cake layers and sandwich cookies, as well as for glazing pastries, this glaze adds a protective gloss to your bakes with a hint of sweetness.

### Ingredients

Sugar, glucose, water, pectin, citric acid, sodium benzoate, tricalcium phosphate, sodium and calcium alginate

### ⚠ Allergens

#### May Contain:

eggs milk soy wheat

#### Free From:

crustaceans fish peanuts sesame tree nuts

### Handling Suggestions

Dry and cool (68-72F, 20-22C)---  
UNIT UPC: 837775001105  
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### Serving Suggestions

For fruit tarts and bakery products as a glaze.

### Prep & Cooking Suggestions

Brush application: add 10-30% water.  
Spray application: add 40-60% water.

Add water by weight to glaze. Heat to a boil. Allow to set several minutes.

### 📄 Product Specifications

Brand	Manufacturer
Pastry 1	Paris Gourmet

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
837775001105	PA1760	163516	00837775001105		1/26.4 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
27.9 lb	26.4 lb	Canada	Yes	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
11 in	11 in	9 in	0.63 ft3	12x4	176 days	60 °F / 77 °F



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### Nutrition Analysis - By Measure

Calories	250	Total Fat	0 g	Sodium	60 mg
Protein	0	Trans Fats	0 g	Calcium	0 mg
Total Carbohydrates...	62 g	Saturated Fat	0 g	Iron	0 mg
Sugars	50 g	Added Sugars	50 g	Potassium	3 mg
Dietary Fiber	1 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0 mg		
Vitamin A(U)		Vitamin D	0 mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2	
Monosodium		Sulphites		Nitrates	

### Additional Images

