

RECIPES FOR THERMOREVERSIBLE COLD GLAZE

with softgelagar 50

Decorating your cakes with highly transparent confectionery Cold Glazes will lead to success by using **softgelagar 50**. The product ensures soft gels for a smooth and easy spreadability on cakes.

It is also suitable for the preparation of Cake Decorating Gel (Piping Gel) with an excellent shape retention ability.

COLD GLAZE with softgelagar 50

Suggested Ingredients	%
softgelagar 50*	0.6
Sugar, portion „A“ (Sucrose)	2.0
Water	25.0
Sugar, portion„B“ (Sucrose)	6.0
Glucose Syrup 85 Brix DE 40	70.0
Sodium Citrate	0.4
Citric Acid (50% solution)	0.4
Flavours & Colours	To Taste
Evaporation	-4.4
Total	100.0

***Note:** Dosage may be adjusted according to desired rheology and texture.

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Suggested Method of Preparation

1. Dry-blend the **softgelagar 50** with Sugar portion „A“.
2. Disperse the powder blend in hot water (85 °C or above), stirring vigourously for 1 - 2 minutes, until the powder is completely dispersed and the solution becomes clear.
3. Add Sugar, portion „B“ and Glucose Syrup to the softgelagar solution und frequent agitation, to prevent the sugar from caramelizing or burning.
4. When the solution has reached 66 - 68% Total Solids (66 - 68 BRIX), remove from heat and allow to cool down to 60 - 65 °C.
5. Add the desired amount of acid solution, flavours and colours to the softgelagar mass.
6. Pour into mould(s) and allow to cool at room temperature (20 - 25 °C) for at least 24 hours for maximum performance.

Suggestions on „How to decorate“ with Glaze Gel

1. Weigh out the desired amount of Glaze Gel
2. Add the food flavours or food colourings
3. Mix well by stirring the Glaze Gel until a honey-like consistancy is achieved.
4. Now add 10% (w/w) of room temperature water and stir evenly until a homogenous free-flowing solution is achieved. No heating is necessary. The amount of water added depends on the desired consistancy for the glaze.
5. Pour the Glaze Solution onto the cake until all sides are covered evenly.
6. Let the cake stand for about 15 minutes to allow the Glaze to settle and set.