



## Key Blends

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# Glaze Stabilizer Concentrate

**Key Blends is Your Formula for Success.  
We Provide Cost Savings, Extended Shelf Life and Quality!**

## The Concentrate Advantage

Key Blends Donut Glaze Stabilizers are designed to produce the finest in extended shelf life glazes while always saving you money.

Our Donut Glaze Stabilizers are made with high percentages of the finest agar available. We only use Gracilaria Agar as it has the highest water binding capacity. Glazes made with Gracilaria Agar are the most stable. Agar is the single most important ingredient in a stabilizer. Quality and quantity of the agar is critical to your glaze stability. Don't settle for lower priced stabilizer with inferior agar.

Quality always comes first at Key Blends. Cost savings are insignificant if quality is compromised. Our goal is to improve the quality and profitability of your product so that your sales soar!

## Glazes Made with Key Blends Stabilizer

Key Blends removes as much filler as possible to create a highly concentrated donut glaze stabilizer. Most stabilizers are high in calcium carbonate, calcium sulfate and even sugars. We remove as much of these ingredients as possible so that you can save money. We only use the highest grade of Gracilaria Agar.

Our concentrates contain 20% to 50% pure high quality Gracilaria Agar. High quality agar when properly hydrated during the boiling phase will create a dry glaze that is stable and will not stick to packaging material.

Our knowledge and extensive experience allow us to outperform our competitors. Key Blends has expertise in all commercial methods of donut production.

Call us for a demonstration of our product and see how we can increase your sales and profitability.



## Suggested Bakery Handling

Glaze made With Key Blends Stabilizer

40 to 45	Water	
2 to 4	Stabilizer	Boil 3 min
2	hard Fat Flakes	
0.5	Salt	
50	Granulated Sugar	Boil
100	6 x Sugar	
Varies	Flavor	Add Syrup to Sugar and Mix in

**Key Blends Adds Science to the Art of Baking**