



Key Blends
3001 Irwin Road Unit A
Mount Laurel, NJ 08054
856-778-6623

www.KeyBlends.com

Key Blends Glaze Stabilizer

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Key Blends Glaze Stabilizer is a cook up style glaze and icing stabilizer designed to increase the stability and shelf life of water based donut/sweet goods icing and glazes. Key Blends uses the highest quality agars to achieve quick dry times with excellent stability. The Glaze stabilizer contains clouding and pH buffering agents to make a glaze that slightly milky and more stable.

The concentrate should be stored in a clean dry area with no off odors or any hazardous material. This is a food grade material and it must be kept in food grade storage areas.

The shelf life of the concentrate is 6 months when stored below 10C. Storage at temperatures >10C but <30C will reduce the shelf life to 90 days. The shelf life is 1 year at temperatures below 4C.

Donut Glaze

In a steam kettle

20 Cold Water

1 Stabilizer

_____ Boil 3 minutes

25 Granulated Sugar

1 Hard Fat Flakes

_____ Bring Back to Boil

In a Vertical Mixer

40 Hot Boiled Syrup from Above

50 6x Sugar

_____ Add syrup in 3 stages while mixing

Ingredients: Agar (E406), Calcium Carbonate(E170), Calcium Sulfate (E516), Sugar, Salt, Monoglycerides (E471).