



Key Blends
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Key Blends Transparent 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 transparent stabilizer contains minimal clouding agents to make a glaze that is less white

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: Sugar, Agar (E406), Mono and Diglycerides (E471), Calcium Carbonate (E170), Salt.