

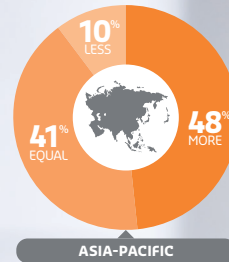
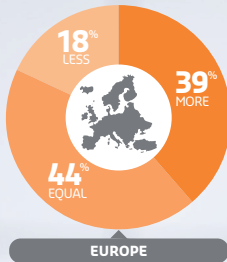
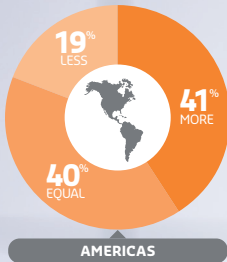
Sunset Glaze

The golden egg-wash alternative



Puratos
Reliable partners in innovation

Consumers believe that **FOOD** will become **AVAILABLE EVERYWHERE AT ANYTIME** in 2025*

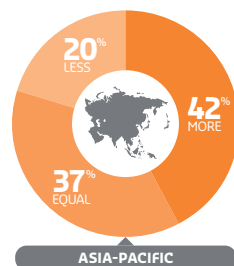
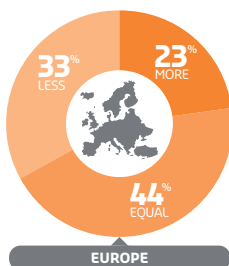
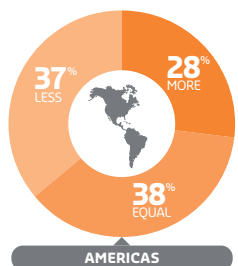


What does that mean for your business?

- Products have to be **available at anytime**, and be suitable for **on-the-go** consumption.
- Consumers are looking for a **diverse offer of products** to fit their lifestyles.



In 2025 less **FRESHNESS** in food is expected*



What does that mean for your business?

- **Shiny** products are perceived as **fresher and more indulgent**.
- The “look” is the first perception of the **quality of a product**.
- No additives in your products is perceived as more **natural**.

*www.tastetomorrow.com

Sunset Glaze

The golden egg-wash alternative

Enhance the appeal of your products by adding a brilliant golden gloss to your baking range – without the hassle of using eggs!

Main features



Egg-Free



Unsweetened



UHT Sterilised



Ready to use



Clean Label

Soft Center Mendiant Bun

Dough

Tegral Brioche Moeulleuse	1000 g
Water	300 g
Eggs	260 g
Yeast	30 g

Mixing spiral: 4 min. slow and then 8 min. fast.

Dough temperature: 26°C

Rest: 5 min.

Roll out: At 2 mm and put in freezer for 15 min.

Make up: Dock one piece of 5 cm diameter for the bottom part and one of 5 cm with a hole of 2.5 cm for the top and place together.

Final fermentation: 75 min. at 30°C and 80% HR.

Filling and Decoration

Cremfil Ultim White Chocolate	Q.S.
Sunset Glaze	Q.S.
Raisins, pistachios, almonds	Q.S.

Spray the pieces with **Sunset Glaze**. Pipe ± 20 g of **Cremfil Ultim White Chocolate** per piece. Finish with raisins, pistachios and almonds. Bake for 8 minutes at 230°C.



Good to know
Sunset Glaze is unflavoured and can be used for sweet & savoury applications



Sunset Glaze is...



Safe

No eggs means reduced risk of bacterial contamination. Formulation without allergens available. Hygienic & no bad smell in the production process.



Convenient

Multiple application methods:

- Spinning disc
- Spray nozzles
- Roll system

Ready to use, apply Sunset Glaze prior or after baking or freezing.



Performant

Gives your product a homogeneous shine and golden colour. Dilution is possible according to your requirements. Contact wrappable as the finished product is non-sticky.

On which applications can you use **Sunset Glaze?**

Sweet

Savoury

Brioche



Buns

Viennoiserie




Soft
Bread

Cakes



Sausage
Roll



Sunset Glaze is **versatile** and can replace eggs in all types of applications. Apply before or after baking **on fresh or frozen applications.**

Why do our customers love Sunset Glaze?



Performance

"Sunset Glaze is so easy to spray and makes our working environment much cleaner. The performance is even better than eggs."

Belgian customer



Safety

"Sunset Glaze helps us to keep our plant egg-free."

*Industrial customer
from the UK*



Convenience

"Our spinning disc machines can be cleaned more easily when Sunset Glaze has been used."

*Equipment supplier
from the USA*

Sunset Glaze

The golden egg-wash alternative

Enhance the appeal of your products by adding a brilliant golden gloss to your baking range – without the hassle of using eggs!

Packaging

- 1L-tetrabrik
- BIB 10L – 220L
- Containers



Shelflife & Storage

- 9 months
- Ambient temperature storage

Suitable for all kind of equipment

- Spinning disc
- Spray nozzles
- Roll system

Dilute Sunset Glaze

- Adapt the shine and colour to your needs
- Decrease the cost in use



Sunset Glaze
pure



Sunset Glaze
+ 10% water



Sunset Glaze
+ 30% water



Discover the benefits yourself!

Request a sample from your local Puratos representative.



www.puratos.com/sunset-glaze

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