Sunset Glaze
The golden egg-wash alternative
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**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tegral Brioche</td>
<td>1000 g</td>
</tr>
<tr>
<td>Moeulleuse</td>
<td></td>
</tr>
<tr>
<td>Water</td>
<td>300 g</td>
</tr>
<tr>
<td>Eggs</td>
<td>260 g</td>
</tr>
<tr>
<td>Yeast</td>
<td>30 g</td>
</tr>
</tbody>
</table>

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**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cremfil Ultim White Chocolate</td>
<td>Q.S.</td>
</tr>
<tr>
<td>Sunset Glaze</td>
<td>Q.S.</td>
</tr>
<tr>
<td>Raisins, pistachios, almonds</td>
<td>Q.S.</td>
</tr>
</tbody>
</table>

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**

- Brioche
- Cakes

**Savoury**

- Buns
- Viennoiserie
- Soft Bread
- 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*
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Packaging
- 1L-tetrabrik
- BIB 10L – 220L
- Containers

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

Shelflife & Storage
- 9 months
- Ambient temperature storage

Suitable for all kind of equipment
- Spinning disc
- Spray nozzles
- Roll system

Sunset Glaze pure
Sunset Glaze + 10% water
Sunset Glaze + 30% water
Discover the benefits yourself!
Request a sample from your local Puratos representative.