



Product Recipe Information

Kerry, Global Technology & Innovation Centre, Millennium Park, Naas, Co. Kildare, Ireland

Phone: +353 45 931 000

Product Recipe

Date: 10/01/16 - Version 2

Product Recipe No: 20053266 (J18)

Pastry Glaze

Using Pastry Glaze 20053266

Recipe:

16% dry mix to 84% Boiling Water

To make a 1 Kg batch, make up as follows:

160g dry mix to 840g Boiling water

Method:

- 1. Add the boiling water to the dry powder and whisk well until completely dissolved.*
- 2. The glaze can be used immediately and can be applied to pastry by brushing or spraying.*
- 3. The glaze can be used prior to and after baking.*

GENERAL HINTS FOR USING PASTRY GLAZES:

- 1) Store the dry glaze in cool, dry conditions. Open each container as required, resealing after use.*
- 2) Add the glaze evenly to water, agitating with a whisk to ensure that all lumps are broken up. Larger amounts will need a mechanical mixer.*
- 3) Do not allow glaze solutions to rest in spraying lines for long periods without use as the glaze may set and cause jet blockage. Spraying apparatus should be cleaned thoroughly after use.*
- 4) Glaze solutions should be made up in quantities as required. Glaze solutions should be kept in a cool place and covered against sunlight to avoid spoilage and discolouration.*
- 5) The pastry to be glazed should be free of dusting flour to give a good surface finish.*
- 6) If product has been frozen the pastry needs to be tempered before glazing. This is to remove all ice crystals. If not removed, it may prevent good adhesion and also delamination of the glaze.*

LABELLING:-

The product must be labelled in compliance with European Food Information to consumers Regulations No 1169/2011

For specific queries on Labelling of final products, customers are recommended to discuss the matter with their Local Trading Standards Department. If you wish to use other meats please use the butcher's calculator on the Lucas Ingredients Web Site - www.lucas-ingredients.co.uk to work out your meat content and quid declarations. You must also ensure that the product has the correct meat minimum content if it has a reserved description.



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CONTACTING LUCAS:-

For further information or advice on the product formulation or use of the ingredient please contact your sales representative or Kerry on +353 45931000 or Freephone customer helpline 0800 1385837. Whilst all care is taken in the compilation of the above information, Kerry can accept no liability in respect of its use.

At Lucas we've been manufacturing quality ingredients for butchers and food retailers since 1926. With many "firsts" to our name, including the development of yeastless rusk all those years ago and more recently the introduction of flavoured complete cure blends, we've remained at the forefront of many important developments in the manufacture of food ingredients. Our track-record of supporting butchers and other food retailers over the years will surely continue and our customers can rely on our ongoing commitment. Lucas Ingredients is a division of Kerry PLC.

For the full product range and further information please visit our website:

Website: www.lucas-ingredients.co.uk Our website is packed with useful information and details about our products, so we hope you'll find it an inspiration.



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