

PRODUCT	DECLARATION	GF	WHAT DOES IT DO?	WHERE SHOULD I USE IT?	SUGGESTED USAGE RATE
eziglaze	Maize Starch	✓	Use for glazing. High shine, tacky finish. Works well for hot cross buns.	Pastry, bread, cakes	Glazing solution made 1 part eziglaze : 3 parts water
Supaglaze	Tapioca Starch	✓	Use for glazing. High shine, sticky finish. Works well for hot cross buns.	Pastry, bread, cakes	Glazing solution made 1 part eziglaze : 3 parts water
eziglaze C	Wheat Protein		Use for glazing. High shine. Works well on pastry and bread. Mix with a high shear mixer	Pastry, bread, cakes	Glazing solution made 1 part eziglaze C : 5 parts water
eziglaze AG	Wheat Protein		Use for glazing. High shine. Works well on pastry and bread. Easily dispersible without a high shear mixer.	Pastry, breads, cakes	Glazing solution made 1 part eziglaze AG : 5 parts water

We have a fully GFSI compliant supply chain

