



Specialists in oils,
ingredients and custom
food-processing equipment

STABILITE ICING STABILIZER

Mallet Stabilite icing stabilizer is designed to effectively prevent the breakdown of icings or glazes.

Mallet Stabilite is not a concentrated stabilizer; as such it provides ease of handling during weigh up and incorporation into typical icing and glaze formulas. It is composed of vegetable gums, and drying agents that will make an icing or glaze hold up well under extreme conditions. Stabilite is perfect when a long shelf life of a wrapped sweet good is required. It can be used to make transparent glazes and white icings on fried or baked products.

A suggested glaze formula:

STABILITE	8 lbs.
Granulated Sugar	50 lbs.
Water	40 lbs.

Bring to a rolling boil, add fat and continue to boil for 3 min.

Powdered Sugar	100 lbs.
Flavor	4 oz.

Place powdered sugar and flavor in mixing bowl, add approximately 50 to 60% of the syrup-mix in low speed until mass is smooth. Mix on medium speed until a smooth paste is formed. Then gradually add the remainder of the syrup. Mix on low speed until glaze is homogenous. Application temperature of glaze should be about 120 ± 5 °F when applied.

PACKAGE:

Carton - 50 lb. Net

Fiber Drum - 300 lb. Net

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