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ingredients and custom
food-processing equipment

PIC 77 INSTANT GLAZE-UP

Product Formula:

	<u>Percent</u>
Corn Syrup Solids	71.96
Corn Starch	23.00
Agar	2.30
Calcium Carbonate	0.62
Calcium Sulfate	0.62
Partially Hydrogenated	
Soybean Flake	1.00
CMC	0.50

Suggested Glaze Formula:

COLD PROCESS

Glaze-Up	1.5 lbs.
Granulated Sugar	10 lbs.
Water (HOT)	22 lbs.
Powdered Sugar	100 lbs.
Shortening	3 lbs.
Salt	6 ozs.
Vanilla	6 ozs.


Pre-blend sugar and Glaze-up. Add 2/3 water to powdered sugar and mix until smooth. Add remaining water and mix 5 mins, or until well blended.

HOT PROCESS

Glaze-up	3 lbs.
Granulated Sugar	30 lbs.
Water (variable)	28 lbs.
Powdered Sugar	100 lbs.
Shortening (optional)	4 lbs.
Salt (optional)	6 ozs.
Vanilla (optional)	6 ozs.

Pre-blend granulated sugar and Glaze-up. Add water and bring to boil. Add shortening and boil for 2 mins. Add 2/3 of cook to powdered sugar and mix 3-5 mins. (until smooth). Add remaining syrup and mix 5 mins., or until well blended.

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