



NEW IMPROVED BELNAP

- Belnap Glazes have a special creamy texture: easy to use in application and excellent performance.
- Belnap is available in 3 different flavours: Neutral, Apricot and Strawberry



HOT GLAZE CONCENTRATE TO COVER FRUITS AND PASTRIES FOR GREAT VISUAL APPEAL & LONG FRESHNESS.

BELNAP

Everyone likes to see shiny fresh looking pastries or tartes, that look just irresistible to eat. Belnap provides that shiny eye-catching finish that make your creations even more appealing and helping to keep them fresh for longer.

How to use Belnap:

Dilute Belnap with 50-70% water and bring to a boil in a pan. Let cool down the glaze until 80 °C and the glaze is ready to be brushed or poured on fruits.

Alternatively for spraying machines:

Mix Belnap with 50 -70% water, fill in the spraying machine.



CUSTOMER BENEFITS

- **Great shine & longer freshness:** Belnap enhances the natural beauty of fruits on your pastry and protect them at the same time. This makes your pastry more attractive and boosts your sales, while reducing the waste levels in your bakery.
- **Special creamy texture:** The creamy texture allows an effortless dilution in (cold) water, while after boiling it forms as perfect gel to cover fruits and pastries. Experience the best of both worlds: Easy to dilute & strong hold on fruits
- **High concentrated glaze:** The Belnap glaze range can be diluted with water up to 70%. This makes it a very flexible glaze, you have full control on the strength and mouthfeel of the glaze you are looking for. As this is a highly concentrate glaze, you need to purchase less glaze to produce the same amount of glazed pastries, compared to most competitor products.
- **Natural flavour & fruit puree:** For an authentic fruit taste profile your customers will love
- **Flexibility in application:** Besides applying Belnap conventionally with a brush, it is possible to dilute with cold water and use in a spraying machine.
- **Consistent product quality:** Our modern production facilities and world class quality management ensure a product quality you can trust and rely on every day.

CATEGORY	ITEM #	DESCRIPTION	PACK	WEIGHT	FORMAT	APPLICATION	FLAVOUR	SHELF-LIFE (MONTHS)
	771767105	DAWN BELNAP NEUTRAL 14KG	BUCKET	14 KG	HOT GLAZE	DILUTE WITH WATER 50-70%	NEUTRAL	18
	771767102	DAWN BELNAP NEUTRAL 7KG	BUCKET	7 KG	HOT GLAZE	DILUTE WITH WATER 50-70%	NEUTRAL	18
	771771106	DAWN BELNAP APRICOT 14KG	BUCKET	14 KG	HOT GLAZE	DILUTE WITH WATER 50-70%	APRICOT	12
	771771103	DAWN BELNAP APRICOT 7KG	BUCKET	7 KG	HOT GLAZE	DILUTE WITH WATER 50-70%	APRICOT	12
	771769107	DAWN BELNAP STRAWBERRY 14KG	BUCKET	14 KG	HOT GLAZE	DILUTE WITH WATER 50-70%	STRAWBERRY	12
	771769104	DAWN BELNAP STRAWBERRY 7KG	BUCKET	7 KG	HOT GLAZE	DILUTE WITH WATER 50-70%	STRAWBERRY	12



ESTABLISHED TRUST

For 100 years, customers have counted on Dawn Foods to help them grow their bakery businesses with the right mix of products, innovations, global perspectives and inspired bakery expertise. From corner bakeries to leading manufacturers,

Dawn Foods helps our customers mark the moments in life that matter.

HAVE QUESTIONS OR WANT INSPIRATION?

Contact us at +31 20 808 1225 or visit DAWNFOODS.COM

