



# OUR HOT & COLD GLAZES

————— Freeze & thaw stable —————

For patisserie style fine glazed and gel finished products.

Freeze & thaw stable

# GLAZES

A wide range of hot and cold glazes for eye catching shine and finish

Our glazes provide a glossy, eye-catching finish to make your tasty creations even more appealing, whilst also helping to keep them fresh. With our wide range of products, suitable for all types of bakery, there's something for all applications. They are all freeze/thaw stable and our Premium range of glazes can even be used on domed or vertical surfaces.



## HOT GLAZES

We have a range of neutral, fruit and chocolate glazes suitable for hot processing. Dawn® Belnap glazes require 50%-70% dilution and can be applied using a brush, spatula or as a spray. They are ideal for glazing fruit, Danish and puff pastry, and available in Neutral, Apricot and Strawberry. Ready to use Dawn® Gelomat requires no dilution; it is perfect to use as a spray glaze or with a spatula for more delicate application. It is available in Neutral, Yellow or Red. Lastly Dawn® Glacage Chocolate Glaze provides a thick chocolate covering; warmed gently, this glaze provides a shiny, sliceable finish and is ideal for tortes or gateaux.

## COLD GLAZES

A range of ready to use mirror glazes which deliver outstanding shine. With no heating or dilution required, these are easy and ready to use straight from the pail and give eye-catching finishes to fine bakery products. Available in a wide range of flavours including Caramel, Dark Cocoa and Strawberry, we also have Neutral which can be paired with Dawn® Compounds to add flavour and colour.

## PREMIUM COLD GLAZES

A range of easy to use, shiny glazes for entire coverage of fine pastry and bakery products. Our premium glazes require no dilution and can be applied cold. Furthermore, for extra stability on domed or vertical surfaces warm to 40-45°C for perfect coverage. Dawn® Decorgel Plus Neutral can be coloured and flavoured with Dawn® Compounds, and Dawn® Decorgel Plus Glamour Silver leaves a stunning glitter finish.

Visit [dawnfoods.com](http://dawnfoods.com) for inspiring recipe ideas

Item code	Product	Packaging
<b>HOT GLAZES</b>		
8.00821.301	Dawn® Belnap Apricot Fruit Glaze*	7kg - pail
8.00821.300	Dawn® Belnap Apricot Fruit Glaze	14kg - pail
8.00076.301	Dawn® Belnap Neutral Fruit Glaze	7kg - pail
8.00076.300	Dawn® Belnap Neutral Fruit Glaze	14kg - pail
8.00062.300	Dawn® Belnap Strawberry Fruit Glaze	14kg - pail
8.02395.350	Dawn® Gelomat Neutral GT	13kg - bag in box
8.02434.350	Dawn® Gelomat Red GT*	13kg - bag in box
8.02396.350	Dawn® Gelomat Yellow GT	13kg - bag in box
8.02733.301	Dawn® Glacage Chocolate Glaze	6kg - pail
<b>COLD GLAZES</b>		
8.00400.300	Dawn® Decorgel Caramel	3kg - pail
8.00400.301	Dawn® Decorgel Caramel	7kg - pail
8.01416.300	Dawn® Decorgel Cocoa*	3kg - pail
8.03275.301	Dawn® Decorgel Dark Cocoa	7kg - pail
8.00356.301	Dawn® Decorgel Kiwi*	3kg - pail
8.00402.312	Dawn® Decorgel Neutral	3kg - pail
8.00402.301	Dawn® Decorgel Neutral	7kg - pail
8.00360.302	Dawn® Decorgel Passion Fruit	3kg - pail
8.00949.300	Dawn® Decorgel Raspberry*	3kg - pail
8.00419.301	Dawn® Decorgel Strawberry	3kg - pail
8.00917.304	Dawn® Decorgel White	3kg - pail
<b>PREMIUM COLD GLAZES</b>		
8.03277.301	Dawn® Decorgel Plus Caramel*	3kg - pail
8.03276.301	Dawn® Decorgel Plus Chocolate*	3kg - pail
8.03222.303	Dawn® Decorgel Plus Glamour Silver	3kg - pail
8.03222.333	Dawn® Decorgel Plus Glamour Silver	3.15kg - can
8.03251.301	Dawn® Decorgel Plus Neutral	3kg - pail

\* Non stocked item. Minimum orders may apply.

## Providing the ingredients for life's sweet moments

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GLAZES 10/18

**Dawn**®