

PASTRY GLAZES

Fruit puree	% sugar	°Brix	PH	GLAZES	Fruit puree in g	Water in g	Sugar in g	Glucose syrup in g	Pectin NH in g	Lemon juice in g	Sorbet stabilizer in g	Total weight en g
Red berries purees				GLAZE red berries								
Blackcurrant 100%	-	14	2.8 +/-0.5	Glaze Blackcurrant 100%	400	320	130	130	9		5	994
Black cherry 100%	-	17	3.7 +/-0.5	Glaze Black cherry 100%	450	240	130	130	9		5	964
Strawberry 100%	-	9	3.3 +/-0.5	Glaze Strawberry 100%	400	240	130	130	9	16	5	930
Mara des Bois Strawberry 100%	-	8	3.5 +/-0.5	Glaze Mara des Bois Strawberry 100%	400	240	130	130	9	16	5	930
Raspberry 100%	-	10	3.0 +/-0.5	Glaze Raspberry 100%	460	240	130	130	9	8	5	982
Raspberry 100%	-	10	3.0 +/-0.5	Glaze Raspberry 100%	460	240	130	130	9	8	5	982
Fruits of the orchard purees				GLAZE fruits of the orchard								
Apricot 100%	-	12	3.3 +/-0.5	Glaze Apricot 100%	430	220	130	130	9	20	5	944
White peach	10%	19	3.7 +/-0.5	Glaze White peach	420	220	105	130	9	20	5	909
White peach 100%	-	12	3.7 +/-0.5	Glaze White peach 100%	420	220	130	130	9	20	5	934
Blood peach	10%	19	3.4 +/-0.5	Glaze Blood peach	420	220	105	130	9	20	5	909
Pear 100%	-	13	3.7 +/-0.5	Glaze Pear 100%	400	220	130	130	9	20	5	914
Green apple 100%	-	12	3.4 +/-0.5	Glaze Green apple 100%	400	230	130	130	9	20	5	924
Citruses purees				GLAZE citruses								
Bergamot 100%	-	9	2.5 +/-0.5	Glaze Bergamot 100%	100	400	200	130	9		5	844
Lemon 100%	-	8	2.2 +/-0.5	Glaze Lemon 100%	200	310	180	130	9		5	834
Lime 100%	-	9	2.3 +/-0.5	Glaze Lime 100%	200	310	180	130	9		5	834
Kalamansi 100%	-	8	2.3 +/-0.5	Glaze Kalamansi 100%	100	400	200	130	9		5	844
Konatsu 100%	-	11	2.5 +/-0.5	Glaze Konatsu 100%	100	400	200	130	9		5	844
Mandarin 100%	-	12	3.3 +/-0.5	Glaze Mandarin 100%	430	110	130	130	9		5	814
Orange 100%	-	12	3.4 +/-0.5	Glaze Orange 100%	400	120	130	130	9		5	794
Blood orange 100%	-	12	3.2 +/-0.5	Glaze Blood orange 100%	400	120	130	130	9		5	794
Sudachi 100%	-	7	2.0 +/-0.5	Glaze Sudachi 100%	100	400	200	130	9		5	844
Yuzu 100%	-	8	2.5 +/-0.5	Glaze Yuzu 100%	100	400	200	130	9		5	844
Exotic fruits purees				GLAZE exotic fruits								
Exotic fruits 100%	-	16	3.0 +/-0.5	Glaze Exotic fruits 100%	400	150	130	130	9		5	824
Mango	7%	23	3.7 +/-0.5	Glaze Mango	400	150	105	130	9		5	799
Mango 100%	-	17	3.7 +/-0.5	Glaze Mango 100%	400	150	130	130	9		5	824
Passion fruit 100%	-	13	2.7 +/-0.5	Glaze Passion fruit 100%	200	310	180	130	9		5	834
Nuts purees				GLAZE nuts								
Coconut 100%	-	12	6.0 +/-0.5	Glaze Coconut 100%	400	320	130	130	9		5	994



OUR AMBASSADORS' TIPS FOR A SHINY FRUIT GLAZE:

To make a shiny glaze without bubbles, heat your glaze to 40-45°C (104-113°F) and blend without incorporating any air. Pour the glaze over the well-frozen dessert and smooth it immediately with a spatula to even out the thickness.