

Product Card # 500137-R1

Polava imports this superior powdered glaze suitable for glazing or dipping to help you produce a delicious creation.



FEATURES	BENEFITS
LONG LASTING SHINE and EXTEND SHELF LIFE	<i>Not only outstanding stability wont crack or dull in Display cabinet</i>
INCREASED COVERAGE	<i>Better presentation</i>
EASY TO PREPARE	<i>Requires only the addition of tap water. No need for expensive stabilizers or sticky corn syrup</i>
QUICK DRY APPLICATION	<i>Faster desired results. Save time</i>
CONSISTENT RESULTS	<i>Better production planning with consistent quality control</i>
Minimum 12x EXTRA FINE GRIND SUGAR	<i>The perfect choice for superior smooth buttercreams</i>

See next page for **HOW TO MAKE High Gloss Glaze & Dipping Icing >>>**

Freeze Thaw Stable Donut Dipping Icing



MAKE UP INSTRUCTIONS	QTY
Super Speedee HP	1,000g
Instant Tenderjel C	10g
Melted All-purpose Shortening	50g
Hot Tap Water	160g

RECOMMENDED METHOD:

- Place Hot Water in a bowl.
- Add Super Speedee HP.
- Blend on low speed for one minute.
- Scrape bowl and mix until smooth.
- Add HOT water and mix on speed one.

FOR DONUTS ICED WHILE HOT

- Dip donuts into room temperature glaze

FOR DONUTS ICED WHEN COLD

- Heat glaze up to 44°C and dip

High Gloss Glaze



MAKE UP INSTRUCTIONS	QTY
Hot Tap Water (1)	125g
Super Speedee HP	1,000g
Hot Tap Water (2)	125g

RECOMMENDED METHOD:

- Place HOT Water in a bowl.
- Add Super Speedee HP.
- Blend on low speed for one minute.
- Scrape bowl and mix until smooth.
- Add HOT water and mix on speed one.
- Allow donuts to dry and glaze while hot.

SCAN for MORE
POLAVA INFO

