



GLAZE IT
YOUR WAY

*Shine
all-day*

Category Brochure Hot glazes:

**PRESERVE YOUR FRUITY
CREATIONS AND LET THEM SHINE**

DAWN'S GLAZES PORTFOLIO

We bring you 6 types of glazes. So there's always a glaze meeting your wishes.



You will find glazes with different numbers of dilution in our portfolio
CHOOSE YOUR PERFECT GLAZE

LET YOUR FRUIT

Shine all-day

PRESERVE YOUR FRUIT CREATIONS

Cover your fruit with our glazes and give it a nice shine

LONGER 'FRESH APPEARANCE'
Protect your fruit from oxidation



IMPROVED RECIPE
Our improved Belnap's have a creamier texture, making them easier to use. With our state of the art production process you can rely on consistent quality

PRODUCED IN FRANCE
Most of our glazes are produced in France, the country known for it's outstanding glazing skills

How to use

HOT GLAZES

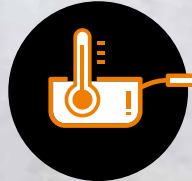
In 4 simple steps



DILUTE
Dilute with water 50-70%, depending on desired strength of the glaze



BRING TO BOIL
Heat the mixture until boiling



COOL DOWN
Let cool down to 80 °C not to damage the fruits



BRUSH AWAY
Apply with brush on fruits or pastry

BESTSELLER, UPGRADED QUALITY BELNAP

- 50-70% dilution
- special creamy texture in pail
- natural flavours
- with fruit puree for authentic flavour profil

XTRA PREMIUM BELNAP XTRA

- 50-70% dilution
- special creamy texture in pail
- natural flavours
- highest level of fruit puree
- few e numbers in recipe

READY TO USE GELOMAT GT

- No dilution required
- Ready to use, for spraying machines
- natural flavours
- perfect for larger scaler operations



PRESERVATIVE FREE BELNAP 100

- 100% dilution, without artificial preservatives

FOR DAILY FRESH PASTRIES TOPNAP

- 10 – 20% dilution
- easy to use
- primarily for daily fresh pastries

LOW COST IN USE JELLY GLAZE

- glaze in powder
- sugar & water needs to be added,
- low cost in uses



DAWN BELNAP

CREAMY TEXTURE AND CONSISTENT QUALITY

Consumers like to be seduced with great tasty looking pastries. You are looking for an easy to use glaze, which is reliable in quality and provides you with the freedom to play with the strength of the glaze?

The Belnap range can help you with this. These high concentrated glazes provide a shiny eye-catching finish that make your creations even more appealing and helping to keep them fresh for longer. The upgraded quality of Belnap can be experienced through the special creamy texture, which makes it a super easy to handle glaze. It is very easy to dilute in water and doesn't take a lot of attention from you during heating up. Belnap can be applied on all types of fruits, including high acidity fruits like Strawberry or Kiwi. **Your customers will love it.**



- Product benefits
- Great shine & longer freshness of your pastries
 - High dilution with water possible – up to 70%
 - Creamy texture for easy handling
 - Natural flavours & fruit puree
 - Performs on all kind of fruits
 - Freeze stable



DAWN BELNAP XTRA

THE MOST PREMIUM GLAZE WE HAVE CREATED

Our aim was to create a hot glaze which stands out from the offer available in the market. With Belnap Xtra we have created this. A glaze made with the best ingredients and an improved texture, which you will enjoy using while preparing great tasting bakery products.

The great product experience starts when opening the pail. You will feel a delicious outstanding fruity aroma and flavour that comes from the high fruit content used in the glaze. The creamy smooth texture makes it easy to take the right amount from the pail and makes the glaze easiest to dilute with water. After boiling, Belnap Xtra has the perfect texture and will be shortly ready to be applied on your tasty pastries. They will be nicely even covered with just a thin layer. **This unique glaze enhances the look and taste of fruits & pastries, which your customers will be delighted to see and taste.**



- Product benefits
- High concentrated glaze 70% dilution with water
 - Natural flavours
 - High level of fruit puree
 - Cleaner label: reduced E-numbers
 - Time saving as easy to use
 - Performs on all kind of fruits
 - Freeze stable



DAWN GELOMAT GT

FOR ECONOMICAL USAGE IN SPRAYING MACHINES

Gelomat GT is a state of the art glaze for using with spraying machines. You can start working straight away, as it is ready to use. No mixing or boiling step is needed. Just pour the glaze out of the practical “bag in box” packaging into your spraying machine, warm it up until 75 °C. And you are ready for spraying!

Due to the special blend of gelling agents, Gelomat GT can be sprayed very homogeneous. This means lower cost in use, as less glaze is needed per pastry.

Spray glazes are being used to increase the visual appearance of your pastry and protects them at the same time. It can be used on all different kind of applications, to cover fruits, cakes, pies and all kind of laminated products. **It is ideal for spraying entire trays of pastries..**



- Product benefits**
- Ready to use: 100% reliability and consistent quality every day
 - Time saving: The glaze works at temperature of min. 75 °C
 - Very economical: Low cost in use
 - Natural flavours
 - Performs on all kind of fruits
 - Freeze stable



DAWN TOPNAP

EASY TO USE & MAINLY FOR DAILY FRESHLY BAKED GOODS

Low concentrated glaze with 10%- 20% dilution with water

Topnap is already diluted with water and is convenient to use. It can be diluted until up to 20% water and 10% if you prefer a harder textured glaze. Topnap has good holding properties for 1 day, so it is preferred for daily freshly baked goods.

- Product benefits**
- Convenient to use
 - Already diluted with water
 - Flexible adaptation of the glaze strength possible



DAWN JELLY GLAZE / INSTANT JELLY

LOW COST IN USE

Glazes in powder for very good value for money

Just mix sugar & water with Jelly Glaze or Instant Jelly in order to achieve a very economical glaze.

Instant Jelly is mainly for brush applications, while Jelly Glaze is created for using with spraying machines.

- Product benefits**
- Low cost in use
 - Very good cut stability
 - Flexibility by adding more/less water



DAWN BELNAP 100

PRESERVATIVE FREE

100% dilution with water, free of artificial preservatives

Belnap 100 can be characterised as a highly concentrated glaze, as you can add up to 100% of water to the glaze. It is free of any artificial preservatives.

- Product benefits**
- Cleaner label, as preservatives free
 - Low cost in use, as 100% dilution with water

