



NEW IMPROVED GELOMAT GT

- Gelomat GT is a premium spray glaze which results in a strong & homogeneous gel on the pastry, allowing a very economical usage.
- Gelomat GT is available in 3 different flavours:
Neutral, Apricot and Strawberry



GELOMAT GT

A PREMIUM READY TO USE SPRAY GLAZE

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!

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.



CUSTOMER BENEFITS

- **Ready to use glaze for spraying machines:** Means 100% reliability and consistent quality every day.
- **Time saving: Faster ready for spraying:** No mixing or boiling step is required. The glaze works already from a temperature of minimum 75 °C.
- **Very economical / Low cost in use:** 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.
- **Natural flavours**
- **Performs on all kind of fruit**
- **Freeze stable**



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.