

SUPREME SHINE, SIMPLIFIED

Discover **MAGIC GLAZE FTS**, our plant-based, freeze- and thaw-stable glazing solution.

AN INNOVATION BY



MAGIC GLAZE FTS

For shiny baked goods

Discover more and get in touch.



Magic Glaze FTS delivers a brilliant, long-lasting shine to baked goods, and helps you streamline the production process. This plant-based alternative to traditional egg wash and milk-based glazes can be applied before baking and also after proofing or freezing, saving your customers both time and resources. By glazing pastries during production, you make it easy for your clients to offer perfectly polished baked goods without the extra effort.

APPLIED DURING PRODUCTION

your customers can skip glazing before baking

FREEZE- & THAW-STABLE

maintains performance for at least 6-9 months of shelf life of the pre-proofed frozen products

SUITABLE FOR

pure butter claim or vegan claim & vegan label



3 REASONS TO START PRE-GLAZING

ADD A SUPREME SHINE TO PASTRIES

The perfect plant-based substitution for egg wash and milk-based glazes

HELP YOUR CUSTOMERS WHERE IT MATTERS

You do the glazing, you customer saves time and resources

OFFER AN EGGLESS AND OIL-FREE ALTERNATIVE

Clean Label formulation based on water, vegetable protein and dextrose



Mainzer Straße 152-160 ⋅ 55411 Bingen, Germany

⊕ csmingredients.com ⋅ in @CSM Ingredients



Strada Pedemontana Est,17 · 43013 Pilastro di Langhirano (PR), Italy

hifood.it · in @hifood



