

Glasur[®]

Ready to use cold set high gloss glazes.



V1.4

Glasure® | FLAVOURED GLAZES

Glasure® range of flavoured glazes from SwissBake® have been specially formulated for enhancing the visual appeal of patisseries by imparting high mirror-like shine and gloss on application. These cold set glazes are extremely easy to use and have a smooth uniform texture. These glazes are perfect for all kinds of bakery, confectionery and patisserie decorations in professional and commercial baking applications.

High transparency and mirror-like shiny gloss.



CODE: GLO02 ORANGE GLAZE



CODE: GLO03 STRAWBERRY GLAZE



CODE: GLO04 PINEAPPLE GLAZE



CODE: GLO05 BLUEBERRY GLAZE



CODE: GLO06 KIWI GLAZE



CODE: GLO07 MANGO GLAZE



Pack size 3 kg



Glaze | NEUTRAL

Neutral Mirror Glaze

CODE: GL001

SwissBake® *Glaser*® Neutral Glaze is perfect for providing a super clear shiny outer glaze to your fruits, tarts and pastry products. It is also great for pouring on to mousse cakes, cheese cakes & other desserts for a shiny glossy look.

Pack size **3 kg**



Glaser® | SMOOTH CARAMEL GLAZES

Enjoy exceptional decorative freedom to enhance the look and appeal of your cakes and patisseries with SwissBake® *Glaser*® range of premium smooth Caramel Glazes. Made using natural ingredients, these delightful products provide a flawless opaque glossy sheen while improving upon the taste, texture and mouthfeel of your bakery products and patisseries.



Standard pack size **3 kg**



CHOCOLATE GLAZE

CODE: GL008

SwissBake® *Glaser*® Chocolate Glaze is an instant ready to use cold set chocolate flavoured glaze which is formulated using real cocoa powder & provides a perfect chocolaty taste and flavour profile with a glossy shine to your patisserie & bakery products.



CARAMEL GLAZE

CODE: GL009

SwissBake® *Glaser*® Caramel Glaze is an instant ready to use caramel flavoured glaze which contains natural caramel syrup. It adds an attractive smooth & shiny finish with an appealing taste of caramel to your patisserie & bakery products.



MILKY WHITE GLAZE

CODE: GL010

SwissBake® *Glaser*® Milky White Glaze is an instant ready to use vanilla flavoured white mirror glaze. It imparts a smooth & shiny milky white finish with subtle vanilla taste profile to your patisserie & bakery products.

Glaser®

INNOVATIVE SPARKLING GLAZES

Add a glamorous sparkling sheen to your bakery and patisserie products using SwissBake® Glaser® Innovative Sparkling Glazes. These unique glazes not only beautify your products by enhancing their appeal but also add great taste and texture to the products. They are designed for excellent stability and high cut tolerance to give you a clean cut.



Pack size **1 kg**

Glamorous sparkle with high gloss.



CODE: GLO11 SPARKLE GOLD GLAZE



CODE: GLO12 PEARL SILVER GLAZE



CODE: GLO13 SPARKLE COPPER GLAZE



CODE: GLO14 GALAXY GLAZE



SwissBake® products are available worldwide through distribution networks & supply partners. Products are also available online on our e-commerce website.

www.swissbake.bh

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