



WHOLESALE GLAZE

50 LB FORMULA



Donut Glaze Donut Glaze

WHOLESALE GLAZE FORMULA
Key Blends

50 lb Formula

Quality Points



Scaling

Scale Ingredients Accurately. Small errors in scaling can equal large errors in finished product.

Boiling

Boil time is critical to glaze stability and consistency. Never under boil as the agar will not full hydrate. Never over boil as this will cook off too much water.

Temperature

Do not over mix glaze. Over mixing will overly cool glaze and can make glaze dull. Glaze should be applied at 140F +-5F.

Thinning glaze

Never thin glaze with water. Only thin glaze with simple syrup made by boiling 10 lbs of water with 10 lbs of sugar.

Time

Never make more glaze than what will be used up in 30-45 minutes. Glaze will thicken over time due to loss moisture.

- 20.00 Water
- 1.00 Stabilizer
- 25.00 Granulated Sugar
- 2.00 Hard Fat Flakes
- 0.25 Salt

- 40.00 Syrup
- 50.00 6x Sugar
- 0.25 Butter Vanilla Flavor

- Add cold water to kettle
- Add Stabilizer, mix well
- Bring to Rolling Boil for 3 minutes, covered
- Add granulated sugar, hard fat and reclaimed glaze and stir
- Bring back to boil, covered.
- Add 25 lbs of hot syrup to bowl and add 6x sugar. Mix 3 minutes low 3 minutes high. Add 18 lbs syrup and mix 5 minutes high. Give 10 min floor time





FROZEN GLAZE 50 LB FORMULA



Quality Points

Scaling



Scale
Ingredients Accurately. Small errors in scaling can equal large errors in finished product.

Boiling

Boil time is critical to glaze stability and consistency. Never under boil as the agar will not full hydrate. Never over boil as this will cook off too much water.

Temperature

Do not over mix glaze. Over mixing will overly cool glaze and can make glaze dull. Glaze should be applied at 140F +5F.

Thinning glaze

Never thin glaze with water. Only thin glaze with simple syrup made by boiling 10 lbs of water with 10 lbs of sugar.

Time

Never make more glaze than what will be used up in 30-45 minutes. Glaze will thicken over time due to loss moisture.

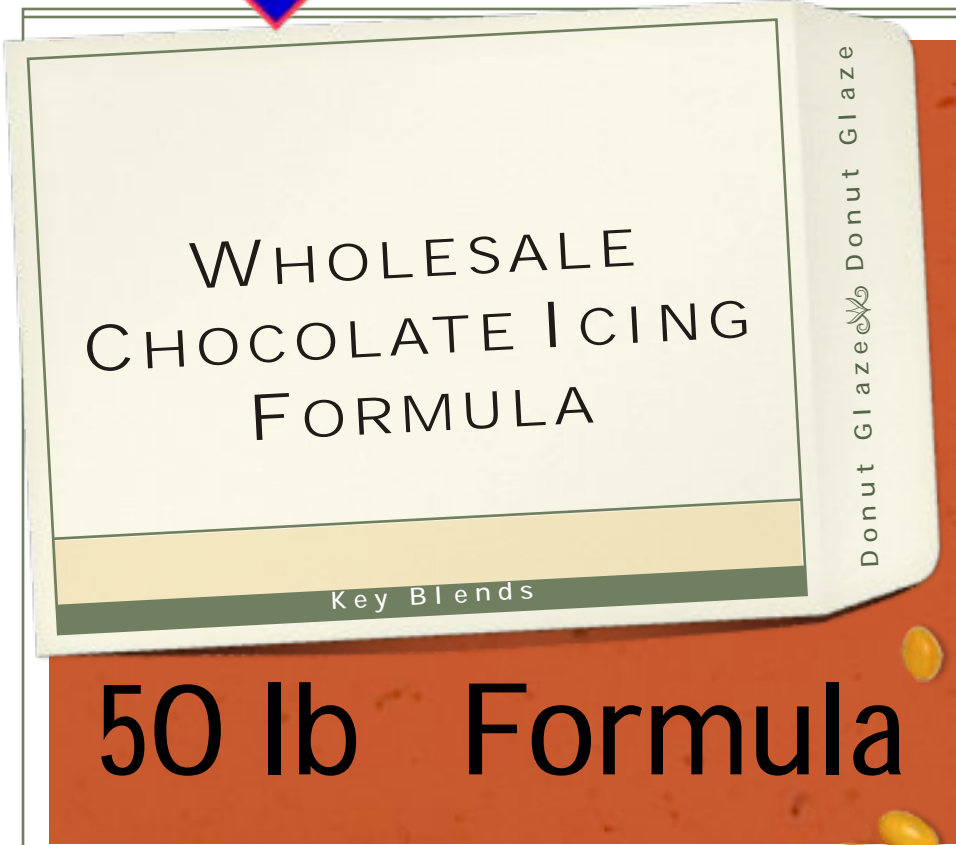
- 22.00 Water
- 2.00 Stabilizer
- 15.00 Granulated Sugar
- 2.00 Corn Syrup
- 5.00 Reclaimed Glaze
- 4.00 Fryer Shortening
- 38 Syrup
- 50.00 6x Sugar
- 0.25 Butter Vanilla Flavor

Add cold water to kettle
 Add Stabilizer, mix well
 Bring to Rolling Boil for 3 minutes, covered
 Add granulated sugar, hard fat and reclaimed glaze and stir
 Bring back to boil, covered.
 Add 25 lbs of hot syrup to bowl and add 6x sugar. Mix 3 minutes low 3 minutes high. Add 10 lbs syrup and mix 5 minutes high. Give 10 min floor time





WHOLESALE
CHOCOLATE ICING
50 LB FORMULA



Quality Points

Scaling



Scale Ingredients Accurately. Small errors in scaling can equal large errors in finished product.

Boiling

Boil time is critical to glaze stability and consistency. Never under boil as the agar will not full hydrate. Never over boil as this will cook off too much water.

Temperature

Do not over mix glaze. Over mixing will overly cool glaze and can make glaze dull. Glaze should be applied at 140F +-5F.

Thinning glaze

Never thin glaze with water. Only thin glaze with simple syrup made by boiling 10 lbs of water with 10 lbs of sugar.

Time

Never make more glaze than what will be used up in 30-45 minutes. Glaze will thicken over time due to loss moisture.

- 20.00 Water
- 1.00 Stabilizer
- 25.00 Granulated Sugar
- 5.00 Reclaimed Glaze
- 2.00 Hard Fat Flakes
- 45 Syrup
- 50.00 6x Sugar
- 10.00 Cocoa
- 0.25 Vanilla Flavor

Add cold water to kettle
Add Stabilizer, mix well
Bring to Rolling Boil for 3 minutes, covered

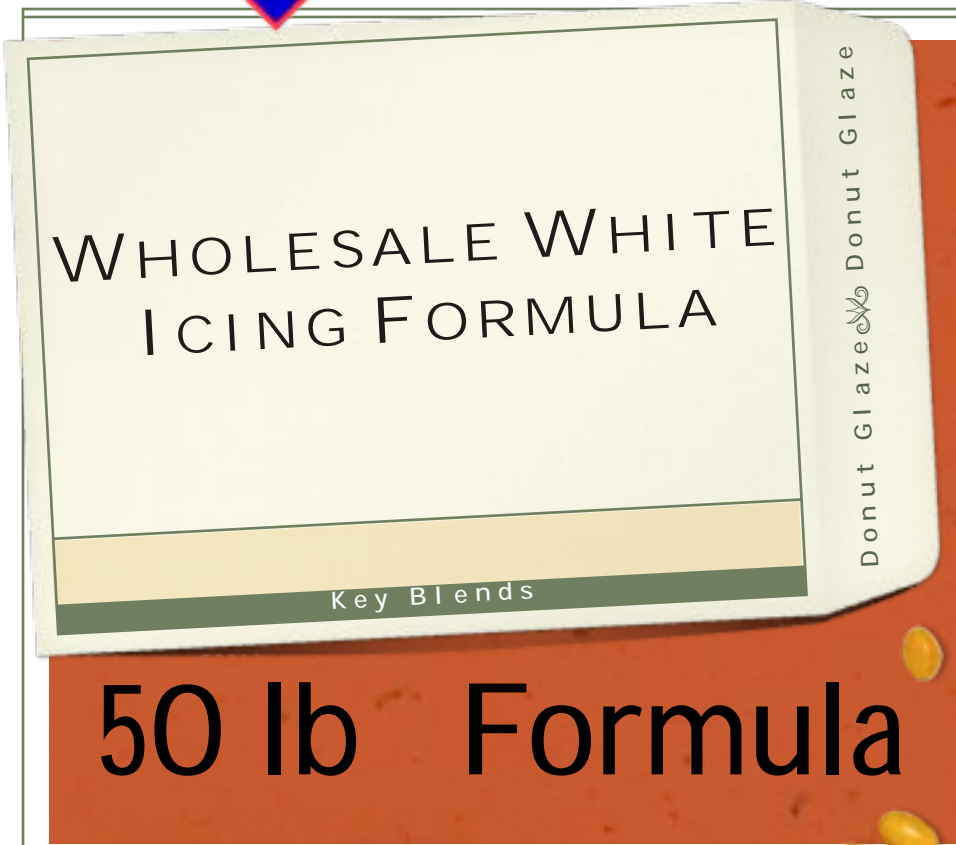
Add granulated sugar, hard fat and reclaimed glaze and stir
Bring back to boil, covered.

Add 25 lbs of hot syrup to bowl and add 6x sugar and chocolate base. Mix 3 minutes low 3 minutes high. Add 18 lbs syrup and mix 5 minutes high. Give 10 min floor time





WHOLESALE
WHITE ICING
50 LB FORMULA



Quality Points

Scaling



Scale Ingredients Accurately. Small errors in scaling can equal large errors in finished product.

Boiling

Boil time is critical to glaze stability and consistency. Never under boil as the agar will not full hydrate. Never over boil as this will cook off too much water.

Temperature

Do not over mix glaze. Over mixing will overly cool glaze and can make glaze dull. Glaze should be applied at 140F +-5F.

Thinning glaze

Never thin glaze with water. Only thin glaze with simple syrup made by boiling 10 lbs of water with 10 lbs of sugar.

Time

Never make more glaze than what will be used up in 30-45 minutes. Glaze will thicken over time due to loss moisture.

- 17.00 Water
- 2.00 Stabilizer
- 25.00 Granulated Sugar
- 5.00 Reclaimed Glaze
- 2.00 Hard Fat Flakes
- 35.00 Syrup
- 50.00 6x Sugar
- 0.25 Flavor

Add cold water to kettle
 Add Stabilizer, mix well
 Bring to Rolling Boil for 3 minutes, covered
 Add granulated sugar, hard fat and reclaimed glaze and stir
 Bring back to boil, covered.
 Add 20 lbs of hot syrup to bowl and add 6x sugar. Mix 3 minutes. Add 12 lbs of syrup and mix 3 minutes. Add remaining syrup and mix until smooth

