

Gels for that extra shine

Our gels have been in our product portfolio for decades. No wonder they have an outstanding reputation amongst professionals when it comes to the brilliance of the finish, the high

quality, the reliability and the user-friendliness. In addition, all our gels are free of synthetic azo dyes. You can add that extra something on fruit tarts, cakes or cocktail snacks.

	Article No.	Product description	Unit	Properties							Application	
				Shelf life (in months)	% min. fruit content	Ready to use	Suitable for spraying	Brush application	Firm	Freezable		
Classic gels	40071	Clear-Gel Clear glazing gel, firm	Pail 6 kg	12			•	•	•	•	Mix together 1000 g gel with 500 g water to a smooth consistency and bring briefly to the boil. Apply using brush or spraying machine. Ideal working temperature: 85-90 °C.	
	40072	Clear glazing gel, firm	Pail 12.5 kg	12			•	•	•	•		
	40073	Clear glazing gel, firm	Pail 2.5 kg	12			•	•	•	•		
	40111	Aprico-Gel Apricot glazing gel, firm	Pail 6 kg	12	4.5			•	•	•		•
	40112	Apricot glazing gel, firm	Pail 12.5 kg	12	4.5			•	•	•		•
	40211	Capoma-Gel Strawberry glazing gel, firm	Pail 6 kg	12	4			•	•	•		•
	40212	Strawberry glazing gel, firm	Pail 12.5 kg	12	4			•	•	•		•
	41242	Strawberry glazing gel, firm, no colour added	Pail 12.5 kg	12	4			•	•	•		•
	40232	Frambo-Gel Raspberry glazing gel, firm	Pail 12.5 kg	12	3			•	•	•		•
	41231	Raspberry glazing gel, firm no colour added	Pail 12.5 kg	12	3.5			•	•	•		•
Spraying gels liquid	41042	Clear-Gel Clear spraying gel, liquid	Bag in Box 13 kg	9			•	•	•	•	Ready to use. Pour into the spraying machine or heat in a pan. Apply using glaze sprayer. Ideal working temperature: 85-90 °C.	
	41092	Aprico-Gel Apricot spraying gel, liquid	Bag in Box 13 kg	9	4		•	•	•	•		
	41192	Capoma-Gel Strawberry spraying gel, liquid	Bag in Box 13 kg	9	4.5		•	•	•	•		

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Quick gels	41881	Carma-Quick-Gel, neutral Clear glazing gel, firm	Pail 14 kg	12			•	•	•	•	Mix together 1000g gel with 500g up to 700g water to a smooth consistency and bring briefly to the boil. Apply using brush or spraying machine. Ideal working temperature: 85–90 °C.
	41901	Carma-Quick-Gel, yellow Clear glazing gel, yellow, firm	Pail 14 kg	12			•	•	•	•	
	41871	Carma-Quick-Gel, red Clear glazing gel, red, firm	Pail 14 kg	12			•	•	•	•	
Cold gels	40151	Brillant-Gel Clear glazing gel, ready to use	Pail 6 kg	12		•		•		•	Ready to use. Can be applied to fresh or frozen tarts and pastries without stirring. No need heat. Working temperature: 20–24 °C.
	40201	Capoma-Gel Strawberry glazing gel, ready to use	Pail 6 kg	12	6,5	•		•		•	
	40202	Strawberry glazing gel, ready to use	Pail 12.5 kg	12	6,5	•		•		•	
Specialities	50152	Quick-Glasur Glazing gel with apricot flavour	Pail 12.5 kg	12		•	•	•		•	Brush cold gel undiluted onto oven hot-pastry or heat to approx. 80 °C and brush onto cold items. When using a spraying machine, add 10 % more water and spray at approx. 80 °C.
	40131	Aprikotur Apricot glazing gel, ready to use	Pail 2.5 kg	12	11	•		•	•	•	Heat up smoothly and spread before glazing with fondant.
	40132	Apricot glazing gel, ready to use	Pail 13 kg	12	11	•		•	•	•	
	41072	Traiteur-Gel Vegetable based, liquid	Bag in Box 11.5 kg	12			•	•	•	•	•