



CEAMGEL[®]
Carrageenan

CEAMBLOOM[®]
Carrageenan



- Bakery -

TART GLAZING

CEAMBLOOM[®] & CEAMGEL[®]

for powder preparation
and jellies

CEAMBLOOM 3240 powder preparation provides brightness and protection to tarts through quick-setting glazing. **CEAMGEL BG 92-193** mixed with other ingredients produces a viscous substance ready to spread on tart surface.



Carrageenan

Ceambloom 3240
&
Ceamgel BG 92-193

BENEFITS



- Transparent and bright glazing.
- Pleasant flavour release.
- No syneresis.
- Non-sticky and easy to cut texture.
- Quick gelation.
- Heat stability.
- Gelatin-free, vegan and kosher product.



BASIC RECIPE FOR TART GLAZING

INGREDIENTS

%

	Glazing with Ceambloom	Glazing with Ceamgel
Ceambloom 3240	0.80	-
Ceamgel BG 92-193	-	1.00
Sugar	12.00	30.00
Corn syrup (DE 42%/SS 80%)	-	43.00
Potassium citrate	0.30	-
Trisodium citrate	-	0.40
Citric acid, 50% W/v	0.30	1.70
Water	86.60	32.00

NUTRITIONAL VALUES

Components	Glazing with Ceambloom	Glazing with Ceamgel
Carbohydrates	13.30%	67.40%
Dry matter	13.31%	67.38%
Total Kcal / kJ.....	53/226	270/1145

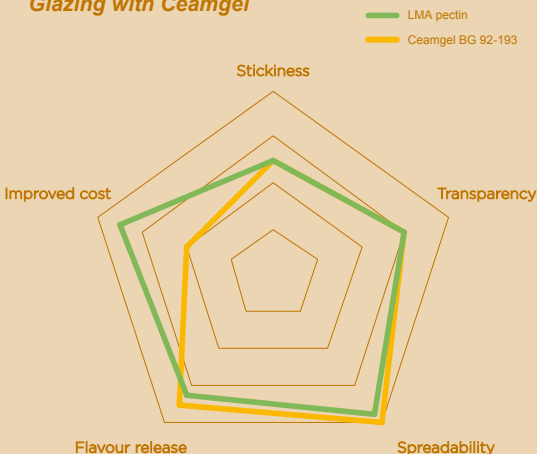
TART GLAZING WITH CEAMBLOOM AND CEAMGEL

COMPARATIVE ANALYSIS

Glazing with Ceambloom



Glazing with Ceamgel



CEAMSA - Application Guidelines

AGL n° 5025 Spreadable tart glazing

AGL n° 3030 Tart Glazing with Ceambloom 3240