



**SUPERIOR IN EFFICIENCY
AND PERFORMANCE**
New Chocolate Glazing Agents



PERFECT FINISHES[®]

INTRODUCING OUR NEW... ...Chocolate Glazing Agents

Market situation:

Where are we coming from?

The market for surface treated chocolate products is expected to grow continuously. To respond to this increase in demand, customers require highly innovative confectionery finishing solutions which address production constraints by optimising processing time. Capol's® new developments aim to decrease processing time and dosage levels whilst maintaining and or even improving overall performance.

In focus:

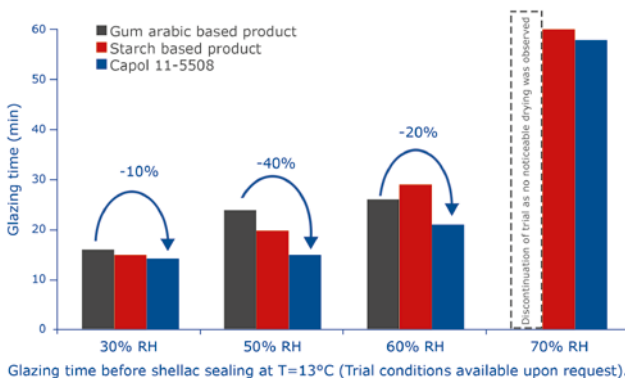
What's required for perfect products?

It's desirable that chocolate coated centres are shiny and maintain shape and appearance when subjected to mechanical stress, fluctuations in temperature or humidity owing to climatic variation.

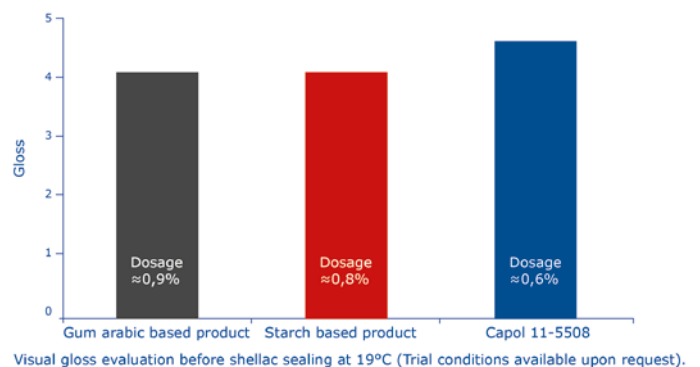
The new range of chocolate glazing agents:

What did we improve?

Capol developed a new range of chocolate glazing agents providing better efficiency and performance compared to standard gum arabic or starch based products. Glazing trials confirmed that final gloss development time could be reduced up to 40%. Tests proved that at a relative humidity variation of 30 to 70% a high gloss level was still achieved. Viscosity and distribution properties were optimised to such an extent that the new product range can be applied to all types of chocolate coated centres and sizes.



Up to **40%** time saving versus standard gum arabic or starch based chocolate glazing agents over a wide range of **30-70%** relative humidity (RH).



Superior gloss even at higher **glazing temperature** using significantly lower dosage.



You want to know more?
Ask us about Capol® 11-5508,
11-5519, 11-5520 and 11-5521.



More information about...
...our chocolate glazing agents
wanted? Follow our QR-Code.