



## Company Profile

Established in 1982 Marine Hydrocolloids is India's largest manufacturer & exporter of Agar Agar (Powder & Strips), and also offers Spreadable Agar Agar branded as Wondergel, Carrageenan and Alginates. We offer different grades of these products to cater to industries ranging from Food, Confectionery, Bakery, Dairy to Cosmetics, Personal Care, Plant Tissue Culture, Dehydrated Culture media, Microbiology, Dental Castings and Pharmaceuticals. Our four-decade long legacy has equipped us with the know-how that has constantly kept us on our toes to meet the demands of the changing nature of consumption.

## The precise texturizing solution is an essential element for producing high quality glazes and toppings

We proudly introducing our ready to use cold glaze stabilizer for the easy use. It has the ability to enhance the property of final glaze. The resultant gel layer protects the finished product from drying out, preserves fruit ingredients and improves the look and freshness of the cake. Cold glaze is characterized by a shear-reversible texture, thus it can be applied on cakes, pastries and decorative piping gel. Meron's texturizing

technologies, which are standardized for this application by the addition of different buffering agents, are used to create this specialized texture with excellent transparency and spreadability.

## Key benefits

- Creamy and shiny texture
- Consistent and firm gelled texture
- Very quick gelation on baked products.
- High flexibility during glazing due to low gelling temperature (around 60°C / 140°F).
- Uniform and small gel particles
- Extra smooth mouth feel and high gloss shine
- Excellent transparency and spreadability.



## Cake glaze recipe

Ingredients	Dosage
Cake glaze stabilizer	0.5 - 0.8
water	20
Sugar	8
Glucose Syrup (82° Bx)	70
Potassium Sorbate (10% Sol.)	0.5
Sodium Citrate (10% Sol.)	3.50
Citric Acid (50% Sol.)	0.60
Flavoring and Colorings	opt
Subtotal	103.45
Evaporation	-3.45
Total	100.00
Characteristics	pH: 4.2-4.4 TSS: 67-68 Bx

### Key parameters

Total Soluble Solids (TSS) range of 68-71%

Dosage – 0.5g to 0.8g in 100ml

pH- 4.0-4.5

### Procedure

- Disperse cold glaze stabilizer in boiling water under strong stir for 10 minutes till a homogeneous solution is obtained.

- In another vessel Heat the glucose syrup and sugar up to 80-85°C, until is homogenously melt and dissolve.
- Add the stabilizing solution and mix for 4 minutes at 80-85°C
- Add preservatives properly dispersed in hot water,
- Cool down to 70°C then, add the sodium citrate solution and mix for 1-2 minutes.
- Add the citric acid solution, flavorings, colorings and mix well.
- Check the TSS and the pH. If necessary, adjust to desired values.
- Fill into the buckets at 70-75°C.



### Storage

Store in cool and dry place. Keep away from Moisture. Keep the packet tightly closed after use  
Shelf life 2 years

### Packaging

25 Kg Corrugated Cartons/ Fibre board Drum, 1 Kg HORECA Pack



Santo Gopalan Road, Chullickal, Kochi 682005, Kerala,  
India Tel: +91 484 2227241 | 2223703 | 2220802  
Fax: +91 484 2220801 Customer Care: +91 989 5767 366  
E-mail: info@meron.com, sales@meron.com  
Web: www.meron.com

 meronagaragar  marinehydrocolloids



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