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Mantrose Unveils Natural Flavored Glazes

Edible coatings producer Mantrose-Haeuser¹ (www.mantrose.com) has introduced naturally flavored confectionery glazes for panned chocolates including chocolate covered crispies, raisins, and nuts, as well as for soft and hard sugar shell confections, nonpareils, sprinkles, and sugar crystals. The naturally flavored “Crystalac®” glazes provide confectionery manufacturers with new product opportunities, offering mouthwatering flavor combinations and a brilliant high-gloss finish without the need for separate melting pots or syrup containers for each flavor. In addition to outstanding shine, naturally flavored Crystalac glazes deliver prolonged shelf-life, barrier protection and scuff-resistance. The flavored Crystalac coatings are gluten-free, kosher certified, GMO-free and available in mint, citrus and other flavors.

According to Steve Santos, Sr. Vice President of Research and Development, “Mantrose has a long history of developing innovative coating formulations for the confectionery industry. Producers of panned confectionery products can be confident that the use of flavored Crystalac coatings will process efficiently even in high humidity conditions and will provide an aesthetically pleasing shine. The new flavored Crystalac glazes incorporate only natural flavors and provide manufacturers with a cost effective means of expanding and differentiating their panned candy product portfolios.”

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¹ Mantrose-Haeuser is a world leader in edible coatings and specialty ingredients for the food, bakery, confectionery, and pharmaceutical industries. Founded more than 100 years ago, Mantrose-Haeuser is subsidiary of RPM International, Inc. of Medina, Ohio; a specialty coatings company traded on the New York Stock Exchange under the symbol RPM.