

Naturally flavoured confectionery glazes

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Posted in [News](#)
on 4 August 2016



Edible coatings producer Mantrose-Haeuser has introduced a range of naturally flavoured glazes for panned chocolates, providing new opportunities for confectionery manufacturers.

The Crystalac glazes, Mantrose says, offer mouthwatering flavour combinations and a high gloss finish without the need for separate melting pots or syrup containers for each flavour. They are suitable for chocolate covered crispies, raisins and nuts, as well as for soft and hard sugar shell confections, nonpareils, sprinkles and sugar crystals.

The Crystalac glazes are also said to deliver prolonged shelf-life, barrier protection and scuff-resistance. They are gluten-free, kosher certified, GMO free and available in a range of flavours, including mint and citrus.

Steve Santos, senior vice president of research and development, said, "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 flavoured Crystalac coatings will process efficiently even in high humidity conditions and will provide an aesthetically pleasing shine. The Crystalac glazes incorporate only natural flavours and provide manufacturers with a cost effective means of expanding and differentiating their panned candy product portfolios."