

# Crystalac® GS

Icing, glazes and frostings maintain brilliant gloss after freezing and thawing baked goods.

Allows for freezing and thawing of frosted or glazed baked goods without compromising the lustrous finish.

More and more restaurants, bakeries and retailers are turning towards frozen, fully finished products for their baked goods needs. Crystalac GS provides a barrier on decorated food to ensure the highest quality appearance on the store shelves.

## Features and Benefits:

- Freeze-thaw stable
- Better heat stability post defrost
- Better appearance
- Long lasting shine
- Less sticky
- Imparts no off-taste
- Minimizes weeping - *condensation that occurs on the surface of icing.*
- Produced in the USA



## Technical Information

Shelf Life	18 months from the date of manufacture.
Non GMO	Does not contain Genetically Modified Organisms (GMO's) and is not subject to GMO labeling requirements.
Certification	Certified Kosher Pareve by the Chicago Rabbinical Council.
Allergen Free	This product does not contain any allergens.