

Certiseal[®]

Confectionery Polishes

Certiseal[®] 1265A

- Using Certiseal to seal centers will improve adhesion between the center and the sugar or chocolate coating. Certiseal will also provide a barrier against oil migration from centers. Using Certiseal to polish chocolate panned pieces will produce a high gloss and smooth surface in preparation for the final glazing step.
- Available in non-GMO

Certiseal[®] 500 & Certiseal[®] 650

- An excellent aqueous polishing agent for chocolate panned candies. It gives chocolate better gloss and dries faster than straight gum solutions. It can also be used to pre-coat various chocolate centers in order to stop fat migration and improve adhesion.

Certiseal[®] 900

- A clean label aqueous polish for chocolate panned candies that can also be used as a center sealing agent. It provides a barrier against oil and fat migration. Using Certiseal to polish chocolate panned pieces will produce a high gloss.



**Organic formulations available.*