



Chef Rubber Confectionary Polishing Liquid (404015) and Confectionary Shellac Glaze (404016)

GLAZING SYSTEM FOR CHOCOLATE COATED CENTERS

Application Range

Confectionary Polishing Liquid: polishing of compound, milk, and dark chocolate coated centers.

Confectionary Shellac Glaze: glazing of the polished surface and protection of the gloss against humidity.

Product Information

Confectionary Polishing Liquid is a water based solution of natural food ingredients.

Confectionary Shellac Glaze is an alcohol based solution of shellac.

Both products are ready to use, but Confectionary Polishing Liquid must be shaken well before use.

Density: 100mL Confectionary Polishing Liquid \approx 120g

100mL Confectionary Shellac Glaze \approx 92g

Storage Temperature: Up to 77°F / 25°C

Utilization Temperature: 59 - 77°F / 15 - 25°C (recommended)

Application Details

Centers: The chocolate coated centers need a completely solidified surface. Consequently, prior to glazing, they should be cooled for at least 20 minutes in the pan by blowing in cold air (see below for conditions). The pan should be revolved occasionally.

Polishing Pan: Equipped with baffles or lined with dark chocolate.

Air Conditions:

Relative humidity: 40 - 50%

Air volume: 6.0 m³/min (100 kg batch size)

Temperature: compound chocolate: 50 - 53°F / 10 - 12°C

milk chocolate: 53 - 57°F / 12 - 14°C

dark chocolate: 61 - 64°F / 16 - 18°C



Application Example for products with weight and size similar to chocolate coated hazelnuts.

	Product	Dosage mL per 10kg	Distribution without air	Drying with air
1st coat	Polish	25g	2 min	10 min
2nd coat	Polish	15g	2 min	10 min
3rd coat	Polish	10g	2 min	10 min
Finishing coat	Shellac	15g	2 min	5 min*

* Alternatively, drying can be carried out by stopping the pan under full air supply and only revolving it occasionally (stop & jog).

The applied amounts have to be adapted to the size and character of the surface of the centers and may diverge from the example.

After polishing with **Confectionary Polishing Liquid**, a sealing of the surface with **Confectionary Shellac Glaze** is necessary in order to protect the gloss against humidity.

Additional Details

The application of the polishing and glazing agents can be performed manually with beakers or dosing pumps. If spraying systems are used, two separate systems are necessary as, the Polishing Liquid and Shellac Glaze are not mixable.

During glazing with the Shellac Glaze, an explosion-proof extraction system is advisable to remove the alcohol vapors. **All sources of ignition must be avoided.**

After polishing and glazing the centers should be stored on trays under controlled conditions for a minimum of 2 hours prior to packaging. A maximum of 41°F / 5°C temperature increase and 5% RH increase should not be exceeded, in order to avoid stickiness (temperature shock).

Automatic coating machines with perforated walls provide shorter drying times, but require higher air volumes.

The Shellac Glaze can be diluted and cleaned up with Chef Rubber Confectioner's Glaze Wash (404003).