



**NEW**  
All varieties  
as Chips!

# All about **CakeGloss**

# CakeGloss

From now on, all varieties available as chips.



**Part of the BRAUN  
assortment since 1957!**  
Now all varieties available  
as easy to dose chips.

## Coating-Chips

### Flavour/Packaging

**Whole Milk, Nut, Vanilla, Lemon** (10 kg in a carton)  
**Bittersweet** (10 kg & 20 kg in a carton)

### Application

Cover, brush, or dip tortes, cakes, biscuits, meringue and waffles.

### Basic recipe

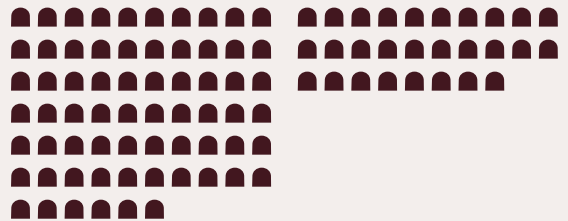
Warm up **CakeGloss** to 45 °C and process it at 35 – 45 °C.  
This way you receive a smooth consistency and you can  
cover your creation as desired.

### Benefits

- ▶ Safe handling due to processing latitude from 35 °C to 45 °C.
- ▶ Optimal fluidity
- ▶ Perfect coverage with a wafer-thin coating
- ▶ Economical in consumption
- ▶ Soft shine
- ▶ Easy handling in further processing due to the shape of chips

### CakeGloss Bittersweet: Economical in consumption!

Basic: 200 g coating



CakeGloss Bittersweet =  
**66 small chocolate-  
covered cream cakes**

competitor =  
**28 small chocolate-  
covered cream cakes**



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