

CONFECTIONERY

Sure Gloss Glazes

...the most advanced...
...the most advanced...
...the most advanced...
...the most advanced...
...the most advanced...

Parker Ingredients LLC

Coatings and Polishes for Food and Confectionery

POLISHES

COATINGS

FOOD

Sure Gloss Polishes

Confectioners Glazes

...the most advanced...
...the most advanced...
...the most advanced...
...the most advanced...
...the most advanced...



Quality • Innovation • Service

Parkers Products

Sure Gloss Specialty Glazes

Sure Gloss Glazes

Sure Gloss Glazes are a uniquely formulated line of glazes that provide quick uniform coverage at a reduced rate of application. *Sure Gloss Glazes* provide very rapid tack-free drying and polish to a brilliant durable gloss.

Sure Gloss LV Glazes

Sure Gloss LV Glazes are custom tailored to help meet your specific VOC emission requirements without modifications to the existing production environment.

Sure Gloss Aqueous Glazes

Sure Gloss Aqueous Glazes are specifically designed aqueous shellac glazes for use in both conventional and automated panning applications where alcohol based glazes are a concern.

Confectioners Glazes

Refined Confectioners Glazes

Dewaxed shellac solutions offered in a wide range of solids as per industry standards.

White Wax Confectioners Glazes

Natural wax containing shellac solutions offered in wide range of solids as per industry standards.



Waxes, Polishes and Anti-Sticking Agents

Sure Gloss SW-3

A new, unique blend of *Sure Gloss Glaze* and micronized beeswax and carnauba wax. *Sure Gloss SW-3* can be applied directly to unwaxed sugar confections and run continuously to a brilliant, tack-free, high gloss finish.



Sure Gloss Polish N-73

A highly stable liquid dispersion of vegetable oil, beeswax and carnauba wax for pan polishing of both hard and soft sugar confections. *Sure Gloss Polish N-73* polishes to an elegant finish on starch molded gums and jellies while it minimizes sticking of the pieces.

Sure Gloss Polish 1096

A micronized particle size dispersion of beeswax and carnauba wax in organic solvent for pan polishing of firm sugar confections.

Sure Gloss Polish L-904

A micronized particle size dispersion of beeswax and carnauba wax in a natural citrus solvent for pan polishing of soft sugar shelled confections.

Powdered Carnauba Wax - 120 NF

A fine powder for dry wax polishing of sugar confections.

Applications

Panned Chocolates, Carob and Yogurt

Sure Gloss Specialty Glazes or *Confectioners Glazes* provide a tack free, high gloss, protective finish over gum polished pieces.

Hard Sugar Shelled Confections

Continuous one-step polishing with *Sure Gloss SW-3* will provide a brilliant, tack-free, high gloss, protective finish. Alternatively, polishing with *Sure Gloss Polish 1096* or *Powdered Carnauba Wax - 120 NF* then finishing with *Sure Gloss Specialty Glazes* or *Confectioners Glazes* will provide a tack-free, high gloss, protective finish.



Soft Sugar Shelled Confections

After the polishing syrup has set, polishing with *Sure Gloss Polish L-904* will provide a smooth, glossy surface. Finishing with *Sure Gloss Specialty Glazes* or *Confectioners Glazes* will provide a tack free, high gloss, protective finish.

Starch Molded Gummies, Jellies and Licorice Confections

Polishing with *Sure Gloss Polish N-73* will eliminate residual starch and provide a transparent, glossy finish with excellent anti-sticking properties.

Mallow Cream Confections

Polishing with *Sure Gloss Polish N-73* will eliminate residual starch and provide a smooth, glossy surface. Finishing with *Sure Gloss Specialty Glazes* or *Confectioners Glazes* will provide a tack free, high gloss, protective finish.

Specialty Coating Applications

Custom Formulated Products are available for specialty food and confectionery applications such as:

- prevention of moisture migration
- prevention of fat migration
- adhesion of functional or decorative ingredients
- odor masking
- taste masking
- taste enhancement

About Parker Ingredients LLC

Product Manufacture

Parker coatings are produced in a cGMP compliant state-of-the-art manufacturing facility under the kosher supervision of the Orthodox Union. All of our products are composed of pure food grade raw materials which meet their U.S.P. and/or F.C.C. specifications.

Technical Service

With over 40 years of hands-on experience in the coatings industry, Parker's technical staff looks forward to addressing your unique coating needs. Please give us a call and tell us what you need. We will respond promptly and with complete confidentiality to formulate a coating product that meets your specific production requirements.

Product Availability

Parker coatings are packaged in 55 gallon poly or steel drums and 5 gallon poly pails. Ship points are FOB warehouse in Chicago, New Jersey, California, Mexico City and St. Louis. As a service to our regular customers, we will maintain fresh stocks of your particular product for immediate release from the nearest warehouse.

Inquiries

Sales and technical inquiries are welcome and samples are available for prompt shipment by calling 914-921-3176 or by fax at 914-921-3180 or by email at info@parkeringredients.com.

PARKER

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