



FLOZEIN PRODUCTS FOR FOOD & CONFECTIONERY

GLAZE & POLISH | EXTENDED SHELF LIFE | ENCAPSULATION | EXTENDED RELEASE
ADHESION | TASTE MASKING | GLUTEN REPLACEMENT | PACKAGING



FloZein Products is the world leader in the manufacture of innovative, vegan coatings for the food and confectionery industries.

Zein is a water-insoluble protein extracted from corn. It is unique in its ability to form odorless, tasteless, clear, hard and almost invisible edible films.

FloZein is:

- ◆ Generally Recognized as Safe (GRAS) by the USFDA
- ◆ Vegan, GMO-free, © Kosher, and Halal compliant
- ◆ Clean label, containing no additives or preservatives
- ◆ Gluten, lactose, nut, and sugar-free
- ◆ Digestible and biodegradable
- ◆ Manufactured in the USA



FloZein Products can address your specific coating and encapsulation challenges with our line of Zein combination products. Ingredients such as colors, flavors, plasticizers, and emulsifiers can be easily mixed into the product. Refer to the reverse side for additional application guidance.

FloZein offers many advantages over shellac (confectioners glaze):

- ◆ Requires fewer coats and dries faster, reducing production time and cost
- ◆ Extended shelf-life, particularly under high-humidity and high-heat conditions
- ◆ More effective as a moisture and oxygen barrier
- ◆ More resistant to bacterial attack, which frequently decomposes other proteinaceous material
- ◆ A better coating for troublesome raw materials such as hygroscopic ingredients that pick up moisture easily
- ◆ Cost effective since less product is needed in solution



Vegan | Non-allergenic | Gluten, Lactose, Sugar-free | Non-GMO | © Kosher | Made in USA

For Additional Information and Samples

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Food & Confectionery Applications		FloZein™	Cozeen™	MasterCoat®	
				Glaze	Polish
C O A T I N G	Confectioners glaze for chocolates, hard candies, candy centers	✓		✓	✓
	Tacky candy (gummies, licorice, fruit snacks)	✓	✓		
	Nuts, dried fruits, bars (snack, protein), jerky	✓	✓	✓	
	Pet food & treats	✓	✓	✓	
	Enriched rice	✓		✓	
	Encapsulation: Provides a protective surface against loss of internal moisture and the external effects of oxygen and microbes.	✓		✓	
Extended Shelf Life: Meets the Department of Defense's shelf life specification for nuts and dried fruit; 3 years at 80° F.			✓		
Adhesive: Although fast drying, when first applied, FloZein has tackiness, allowing for the introduction of inclusions (e.g., flavors, additives).		✓	✓	✓	
Time Release: Coats powders, sweeteners and flavors for time release preparations.		✓		✓	
Taste Masker: Unpleasant tasting ingredients can be encapsulated, which are then broken down by enzymes in the intestines for product release.		✓	✓	✓	
Gluten Replacement: Improves texture and elasticity in gluten-free baking.		✓			

FloZein: Prolamine from corn. Available in food and pharmaceutical (USP compliant) grades.

Cozeen: A proprietary Zein and palm oil combination coating. It exhibits excellent moisture barrier properties, and it is somewhat more hydrophobic than a simple Zein film. It will fill any possible micropores that can occur in an ultra-thin film, providing an almost impervious coating to air and moisture for porous products. Cozeen is available in a ready-to-use liquid or a paste which must be solubilized in an ethanol/water solution.

MasterCoat® Glaze is a ready-to-use vegan confectioners glaze made with Zein. It is an excellent, cost-effective alternative to food shellac. **MasterCoat® Polish** is an all-natural, sugar-free polish for chocolates. The polish is water soluble and forms a high gloss on chocolates and confectioneries. Both products can be used alone or in conjunction with one another.

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