



**FLOZEIN PRODUCTS**  
*a Flo Chemical Corporation company*

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**Instructions for Glazing  
Ready-to-Use Formulations**

**Preparation**

After engrossing, store the centers a minimum of 8 hours in a cool environment to solidify the chocolate.

**Environmental Conditions**

The air used to polish must be properly conditioned to achieve an optimal gloss in an efficient manner. Ambient temperature should be less than 65° F for dark chocolate; 60° F for milk chocolate; and a maximum of 55° F for white chocolate, yogurt or compound chocolate containing fat and oils other than cocoa butter. The humidity should be between 30-50%. The volume of air should be a minimum of 2 CFM for every kilogram of product to be polished.

**Application of Glaze**

Add approximately 2.5-4.0g/kg of glaze to the pan while it is running without air. After 1 minute of rotating, stop the pan and apply the air. Rotate (jog) the pan periodically until the pieces are completely dry (approximately 5 minutes). Start the pan and empty the product. The glaze will not stick and can be packaged immediately. However, if any aroma remains, allow the pieces to sit in trays before packaging.

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Updated 30-Nov-2023

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***World Leading Producer of Zein***  
20 Puffer Street | PO Box 51 | Ashburnham, MA 01430 USA  
Tel +1 978.827.5101 | Fax+1 978.827.6429 | [info@zeinproducts.com](mailto:info@zeinproducts.com) | [www.zeinproducts.com](http://www.zeinproducts.com)  
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