

Confectionery Sealants and Polishes

Opaglos is a unique, clear, and versatile glaze that produces high gloss finishes. Opaglos can provide a functional barrier to moisture and fat, and eliminates many of the inherent problems encountered when utilizing conventional shellacs. A variety of formulations are available to meet your specific requirements. There are two main product lines available:

Opaglos GS-2 Series (Shellac/Solvent System)

The GS-2 series can be used as an effective moisture barrier for products hygroscopic in nature (e.g. pectin or starch based products, dried fruits, raisins, etc.). It can also be used as a fat barrier to effectively limit the migration of fats or oils between substrates (e.g. chocolate covered nuts). Additionally, it can also prevent color “bleeding” off a variety of substrates when baked.

ADVANTAGES

- **Uniformity** – One or two applications are all that is necessary to achieve an even polish on confectionery products when using conventional pans
- **Versatility** – Suitable for pumping and can be incorporated into continuous or spray systems
- **Efficiency** – Distributes evenly and easily in the pan. The modifiers allow for faster evaporation of solvent, resulting in reduced tackiness, twinning, picking, and blocking. The reduction in tackiness makes continuous processing possible, eliminating long jogging cycles to ensure complete evaporation of the solvent.
- **Clean and even shine** – Makes the surface of the confection look glossy and smooth; it can also be modified by the addition of waxes to achieve both polish and seal in one application

FEATURES AND BENEFITS

- Faster drying times and reduced tackiness
- Clean, glossy shine in one or two applications
- Moisture and fat barrier capabilities
- One-step polishing and sealing solutions

Opaglos GO-8 Series (Oil-Wax System)

The GO-8 series is a versatile confectionery polish designed to improve product appearance and processing. It is available in a variety of blends containing different combinations of oils, waxes, and/or gums. In addition, it can also be applied on inclusions (such as dry roasted nuts) as a sealant to prevent moisture absorption. Each Opaglos blend is formulated to address specific confectionery products and/or the processes used to manufacture them.

ADVANTAGES

- **Heating is not required** – Specifically formulated to maintain low viscosity, while delivering a high wax content at ambient temperatures
- **Versatility** – Low viscosity allows the user to either spray or ladle the Opaglos, depending on the equipment, room conditions, and the preference of the manufacturer
- **Vibrant polishing agent** – Will effectively clean the excess processing starch associated with gummies and other starch molded confections, yielding pieces with high gloss and shine
- **Effective anti-stick agent** – Confections polished with Opaglos will not stick to themselves, the processing equipment, or the packaging material

USAGE

The recommended usage of GO-8 for starch molded confections is approximately 0.1% by weight. Individual usage may vary depending on the size of the coating pan, method of application, and the amount and type of product being polished.

Colorcon offers many Opaglos formulations for a variety of confectionery products. Contact Colorcon's Food and Confectionery Technical Services department to request a sample or to discuss your specific needs.

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