



CAPOL®

Glazing and anti-sticking agents for the world's confectionery industry



WE MAKE THE WORLD SHINE

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CAPOL® is our registered trademark for glazing and anti-sticking agents for the surface treatment of all kinds of confectionery, including sugar-free varieties, such as:

- Chocolate and compound chocolate-coated centres
- Hard- and soft-coated centres and special sweets, e.g. jelly beans, jelly eggs, nonpareils and hundreds and thousands
- High-boiled sweets
- Gelatine- and starch-based gums, pastilles based on starch or gum arabic, and jelly products

CAPOL® products are economical in use and easy to apply. They are characterized by their high gloss and good stability as well as their neutral taste. They are subject to continuous quality assurance checks.

STANDARD PRODUCTS

CAPOL® 236 N

Water-based precoating agents for all kinds of centres, particularly for nuts and raisins prior to coating with sugar or chocolate and for chocolate-coated centres that need to be coated with sugar.

CAPOL® 254 N, 254 W, 4648 and 5021

Water-based glazing agents for chocolate-coated centres. **CAPOL® 254 N** is used to glaze milk- and dark-chocolate centres, while **CAPOL® 254 W** was developed for white chocolate- and yoghurt-coated centres. **CAPOL® 4648** and **CAPOL® 5021** are mainly used for glazing chocolate-coated centres under difficult production conditions.

CAPOL® 425 and 425 M

Sealing agents for all types of panned confectionery treated with **CAPOL®** glazing agents. They enhance the gloss and improve gloss stability at higher temperatures and higher humidities.

CAPOL® 425 dries quickly and provides excellent moisture protection. **CAPOL® 425 M** provides a higher gloss.

CAPOL® 600

Alcoholic dispersion of wax and shellac for glazing hard-coated sugar-free and sugar sweets. The gloss is brilliant, very stable and is usually achieved within very short glazing times.

CAPOL® 1295, 1400 and 1500 powder waxes

Micronised carnauba wax or blends of carnauba wax and beeswax, used as an alternative to liquid **CAPOL® 600** for glazing hard-coated sweets.

CAPOL® products conform with national and international food regulations and, if requested, can be supplied with a Kosher and/or Halal Certificate.

CAPOL® products can be applied in conventional coating and polishing pans of conventional design, in automated coating machines, oiling drums or dipping baths.

The products are added manually, by means of dripping devices, dosing pumps, or suitable spraying systems.

CAPOL® 4820 and 4933

These water-based agents for glazing hard and soft sugar-coated sweets are used in combination with **CAPOL® 425** or **CAPOL® 425 M**. **CAPOL® 4820** creates a very smooth surface, **CAPOL® 4933** provides a higher gloss.

CAPOL® 5015 V and 5186

Paste-like products made of natural waxes for glazing hard- and soft-coated sweets as well as jelly beans.

CAPOL® 3073 A, 3073 B, 4348, 4468 D, 4910 and 4915

Glazing and anti-sticking agents based on highly stable vegetable oils and natural waxes for moulded gums, jellies and liquorice. They achieve excellent gloss, high transparency and prevent sticking. The **CAPOL®** products named above can also be supplied with flavour. They are applied at room temperature, preferably with dosing pumps.

CAPOL® 180 L

Ethanol-based dispersion of oils and fats in dipping baths for the surface treatment of all types of extruded confectionery.

CUSTOMISED

In addition to our standard range, we also supply glazing and anti-sticking agents that can be modified according to our customers' requirements.