

# Edible Coatings

Enhance your confections with exceptional edible coatings.

**Certicoat® Polishes** - For starch, gelatin, pectin gummies, licorice and fruit strips. Certicoat polishes are special formulations of oils and waxes used as a coating film, which provides superior anti-stick properties with improved gloss. These products can be used in continuous oilers, traditional coating pans, or submersion applications.



**Certiseal®** - Certiseal coatings increase film build rates and produce a superior finish. This aqueous gum based product seals the centers of nuts and dried fruits to improve adhesion or to prevent fat migration. Certiseal also smooths the surface of chocolate confections and provides gloss as the first coating in a two step barrier system.



**Crystalac®** - Shellac glazes provide a consistent high quality gloss from pan to package, without overnight tray drying. We offer an anti-scuff coating as well as our 1-step sugar shell polish.

#### **Certified® Confectioners Glazes**

Our shellac based confectioners glazes enhance and protect high gloss shine on your confectionery products.



**Waxes** - Our waxes and wax blends offer the lightest colors and finest particle sizes.



Organic, palm-free and halal versions are available for each product category.

Select from our current line of products or work with us to develop a custom coating or application method to meet your company's specific needs.



**Mantrose-Haeuser Co., Inc.**

At the Forefront of Coating and Ingredient Technology

100 Nyala Farms Road • Westport, CT 06880 • 203.454.1800 • [info@mantrose.com](mailto:info@mantrose.com) • [www.mantrose.com](http://www.mantrose.com)

# Confectionery Coatings

Through decades of excellence, **Mantrose-Haeuser's** confectionery glazes, gum coats and polishes have earned their place among the confectioner's most trusted ingredients.

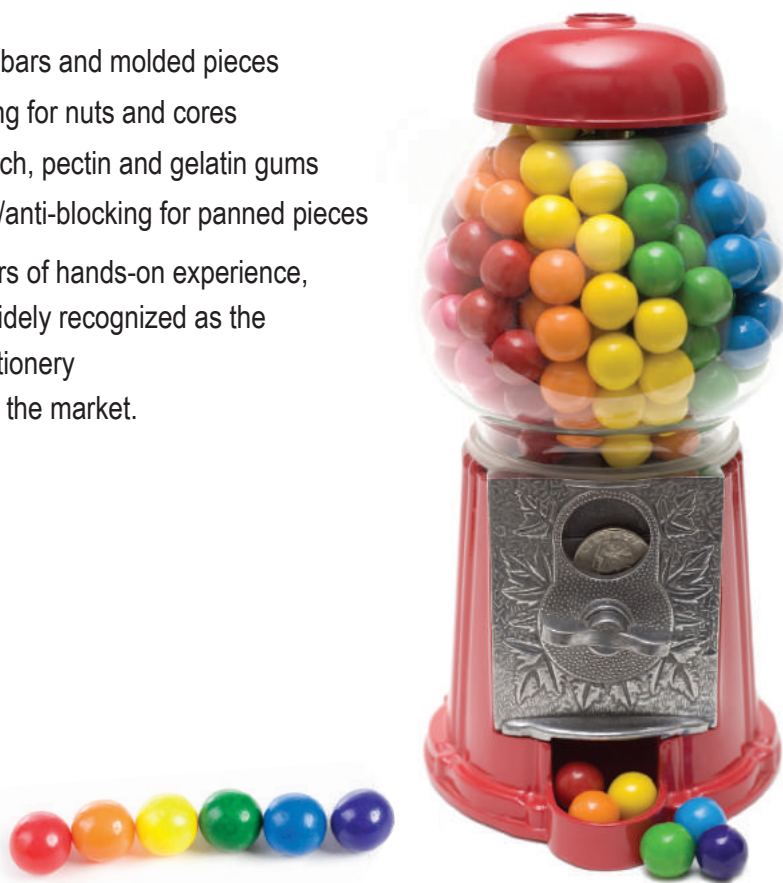
The glazes create an attractive, protective gloss finish in automated or conventional panning of confectionery products.

**These odorless and tasteless surface finishing agents provide the following:**

- Enhanced shelf-life
- Scuff resistance on bars and molded pieces
- Adhesion and sealing for nuts and cores
- Anti-sticking for starch, pectin and gelatin gums
- Moisture resistance/anti-blocking for panned pieces

Backed by many years of hands-on experience, these products are widely recognized as the finest, natural confectionery coatings available on the market.

*Select from our current line of products or work with us to develop a custom coating or application method to meet your company's specific needs.*



**Mantrose-Haeuser Co., Inc.**  
At the Forefront of Coating and Ingredient Technology

100 Nyala Farms Road • Westport, CT 06880 • 203.454.1800 • [info@mantrose.com](mailto:info@mantrose.com) • [www.mantrose.com](http://www.mantrose.com)