

[article](#)[discussion](#)[edit this page](#)[history](#)

Pharmaceutical glaze

From Wikipedia, the free encyclopedia

(Redirected from [Confectioner's glaze](#))

This article needs additional [citations](#) for [verification](#). Please help [improve this article](#) by adding [reliable references](#) (ideally, using *[inline citations](#)*). Unsourced material may be [challenged](#) and [removed](#). *(February 2009)*

Pharmaceutical glaze is an [alcohol](#) based solution of various types of food grade [shellac](#).^[1] When used in food and [confections](#), it is also known as confectioner's glaze, resinous glaze, pure food glaze and natural glaze.^{[2][3]} It is also known colloquially in the manufacturing world as [beetle](#) juice due to shellac's derivation from the [lac insect](#) *Kerria lacca* (which is not a beetle, but a [scale insect](#)).

Pharmaceutical glaze may contain denatured alcoholic solution of 20-51% shellac^[1], waxes and titanium dioxide as an opacifying agent.

Pharmaceutical glaze is used by the drug and nutritional supplement industry as a coating material for tablets and capsules. It serves to improve the product's appearance, extend [shelf life](#) and protect it from moisture, as well as provide a solid finishing [film](#) for pre-print coatings. It also serves to mask unpleasant odors and aid in the swallowing of the tablet.

The shellac coating is insoluble in stomach acid and may make the tablet difficult for the body to break down or assimilate. For this reason it can also be used as an ingredient in time-released, sustained or delayed action pills. The product is listed on the [FDA's](#) inactive ingredient list and has been accepted as safe. It is generally regarded as an acceptable ingredient to a pharmaceutical-grade tablet, and is used in quality manufactured products in a [GMP](#) environment.

A competitive non-animal-based product is [zein](#), a corn protein.^[4]

References

[\[edit\]](#)

- ↑ ***^a*** ***^b*** Smolinske, Susan C. (1992). *Handbook of Food, Drug, and Cosmetic Excipients* . CRC Press. p. 347. ISBN 084933585X.
- ↑ Blech, Zushe Yosef (2004). *Kosher Food Production* . Blackwell Publishing. p. 275. ISBN 0813825709. "Many candies are polished with "confectioner's glaze." otherwise known as "resinous glaze." The base of this material is shellac, which is derived from the lac insect. Although most Kashrus organizations accept this material, some do not."
- ↑ Adams, Cecil (1992). "The Straight Dope: Is some candy coated with beetle juice?" . Creative Loafing Media, Inc.. Retrieved on 2009-02-02.
- ↑ Klahorst, Suanne J. (September 1999). "Credible Edible Films" . *Food Product Design*. Retrieved on 2009-02-02.



This *food ingredient*-related article is a *stub*. You can [help](#) Wikipedia by [expanding it](#) .



This *pharmacology*-related article is a *stub*. You can [help](#) Wikipedia by [expanding it](#) .

Categories: [Food ingredient stubs](#) | [Pharmacology stubs](#) | [Pharmacology](#) | [Food additives](#)

navigation

- [Main page](#)
- [Contents](#)
- [Featured content](#)
- [Current events](#)
- [Random article](#)

search

interaction

- [About Wikipedia](#)
- [Community portal](#)
- [Recent changes](#)
- [Contact Wikipedia](#)
- [Donate to Wikipedia](#)
- [Help](#)

toolbox

- [What links here](#)
- [Related changes](#)
- [Upload file](#)
- [Special pages](#)
- [Printable version](#)
- [Permanent link](#)
- [Cite this page](#)

languages

- [Polski](#)



WIKIPEDIA
The Free Encyclopedia



This page was last modified on 6 February 2009, at 00:24. All text is available under the terms of the [GNU Free Documentation License](#). (See [Copyrights](#) for details.)



Wikipedia® is a registered trademark of the [Wikimedia Foundation, Inc.](#), a U.S. registered [501\(c\)\(3\) tax-deductible nonprofit charity](#).

[Privacy policy](#) [About Wikipedia](#) [Disclaimers](#)
