CLAIMS

1. A frozen food product exhibiting enhanced surface gloss when thawed comprising a food substrate, a sweetened edible coating on the food substrate, and a coating of an edible, ethanol soluble, glossy film forming material on the sweetened edible coating.

2. The frozen food product of claim 1, wherein the edible, ethanol soluble, glossy film forming material is shellac, zein, or a mixture thereof.

3. The frozen food product of claim 2, wherein the food substrate is a bakery product.

4. The frozen food product of claim 3, wherein the food substrate is a donut.

5. The frozen food product of claim 4, wherein the sweetened edible coating is a sweetened glaze.

6. The frozen food product of claim 4, wherein the sweetened edible coating is a frosting.

7. The frozen food product of claim 2, wherein the edible, ethanol soluble, glossy film forming material is applied directly to the sweetened edible coating.

8. The frozen food product of claim 1, wherein the shellac coating is formed from dewaxed orange shellac, regular bleached shellac or refined bleached shellac.

9. The frozen food product of claim 8, wherein the shellac coating is formed from refined bleached shellac.

10. The frozen food product of claim 9, wherein the shellac coating is formed from an ethanol solution of shellac.

11. The frozen food product of claim 8, wherein the shellac coating is formed from an ethanol solution of shellac.

12. The thawed frozen food product produced by allowing the frozen food product of claim 8 to thaw to room temperature.

13. The thawed frozen food product produced by allowing the frozen food product of claim 2 to thaw to room temperature.

14. The thawed frozen food product produced by allowing the frozen food product of claim 1 to thaw to room temperature.

15. A process for increasing the gloss exhibited by a frozen food product after the frozen food product is thawed, the frozen food product comprising a food substrate and a sweetened edible coating on the food substrate, the process comprising coating the sweetened edible coating with an edible, ethanol soluble, glossy film forming material and thereafter freezing the coated food substrate.

16. The process of claim 15, wherein the edible, ethanol soluble, glossy film forming material is shellac, zein or a mixture thereof, and further wherein the food substrate is a bakery product.

17. The process of claim 16, wherein the edible, ethanol soluble, glossy film forming material is shellac, and further wherein the food substrate is a donut.

18. The process of claim 17, wherein the sweetened edible coating is a sweetened glaze.

CLAIMS

1. A frozen food product exhibiting enhanced surface gloss when thawed comprising a food substrate, a sweetened edible coating on the food substrate, and a coating of an edible, ethanol soluble, glossy film forming material on the sweetened edible coating.

2. The frozen food product of claim 1, wherein the edible, ethanol soluble, glossy film forming material is shellac, zein, or a mixture thereof.

3. The frozen food product of claim 2, wherein the food substrate is a bakery product.

4. The frozen food product of claim 3, wherein the food substrate is a donut.

5. The frozen food product of claim 4, wherein the sweetened edible coating is a sweetened glaze.

6. The frozen food product of claim 4, wherein the sweetened edible coating is a frosting.

7. The frozen food product of claim 2, wherein the edible, ethanol soluble, glossy film forming material is applied directly to the sweetened edible coating.

8. The frozen food product of claim 1, wherein the shellac coating is formed from dewaxed orange shellac, regular bleached shellac or refined bleached shellac.

9. The frozen food product of claim 8, wherein the shellac coating is formed from refined bleached shellac.

10. The frozen food product of claim 9, wherein the shellac coating is formed from an ethanol solution of shellac.

11. The frozen food product of claim 8, wherein the shellac coating is formed from an ethanol solution of shellac.

12. The thawed frozen food product produced by allowing the frozen food product of claim 8 to thaw to room temperature.

13. The thawed frozen food product produced by allowing the frozen food product of claim 2 to thaw to room temperature.

14. The thawed frozen food product produced by allowing the frozen food product of claim 1 to thaw to room temperature.

15. A process for increasing the gloss exhibited by a frozen food product after the frozen food product is thawed, the frozen food product comprising a food substrate and a sweetened edible coating on the food substrate, the process comprising coating the sweetened edible coating with an edible, ethanol soluble, glossy film forming material and thereafter freezing the coated food substrate.

16. The process of claim 15, wherein the edible, ethanol soluble, glossy film forming material is shellac, zein or a mixture thereof, and further wherein the food substrate is a bakery product.

17. The process of claim 16, wherein the edible, ethanol soluble, glossy film forming material is shellac, and further wherein the food substrate is a donut.

18. The process of claim 17, wherein the sweetened edible coating is a sweetened glaze.