



## **COVERGEL GUSTO ALBICOCCA 14**

Hot process gelatin with mild apricot flavour, marked by incredible clearness and excellent soft creamy structure, that make it very easy to dissolve in water when needed. The ideal product to cover fruit cakes and pastries. Discover our whole range of hot process gelatin!

### **PRODUCT DETAILS**

COD 01030296

CLAIMS

### **DIRECTIONS FOR USE**

dilute 1000 g of COVERGEL APRICOT with 500 g of water or fruit juice. Heat to light boiling point stirring occasionally (do not overheat). Remove from heat and pour or apply COVERGEL APRICOT by brush.

NOTE: the jelly can be remelted several times adding the water lost by evaporation

### **TECHNICAL DENOMINATION**

semifinished product for bakery uses.