



## GEL BLOND 14

Hot process apricot flavoured gelatin with soft texture and low level of gelification, which makes it easy to dissolve into water and to work with. The ideal for covering fruit cakes and other pastry products.

### PRODUCT DETAILS

COD 01030284

CLAIMS

### DIRECTIONS FOR USE

GEL BLOND \_\_\_\_\_ g 1000

water or fruit juice \_\_\_\_\_ g 200

Dissolve GEL BLOND in the water or fruit juice; bring to the boil on a hotplate or in a microwave oven, stirring frequently (prolonged boiling is to be avoided) and then pour directly over the cakes.

The jelly which is not used immediately can be utilised later on, taking care to add a small quantity of water to make up for that which has evaporated.

### TECHNICAL DENOMINATION

semifinished product for baked pastries.