

## **RIFLEX ALBICOCCA 14**

Freeze-stable apricot gelatin, specially designed to cover fruit cakes. Dilute it with the 20-30% of water to make excellent gelatin (use just the 10% of water if you plan to freeze it). RIFLEX ALBICOCCA is marked by mild apricot flavour, transparent and bright colour, along with a firmer texture and a higher resistance to extended boiling.

**PRODUCT DETAILS** 

COD 01030294

CLAIMS

## **DIRECTIONS FOR USE**

RIFLEX	_ 1000 g
water	_200-300 g
Heat while stirring to boili machines.	ng point; apply the hot jelly on cakes by brush or by spraying
If the cakes are to be frozen the water quantity must change to the following ratio:	
RIFLEX	_ 1000 g
water	_ 100 g
The RIFLEX-made jellies lost by evaporation.	can be remelted several times but take care to add the water

## **TECHNICAL DENOMINATION**

semifinished product for bakery uses.

