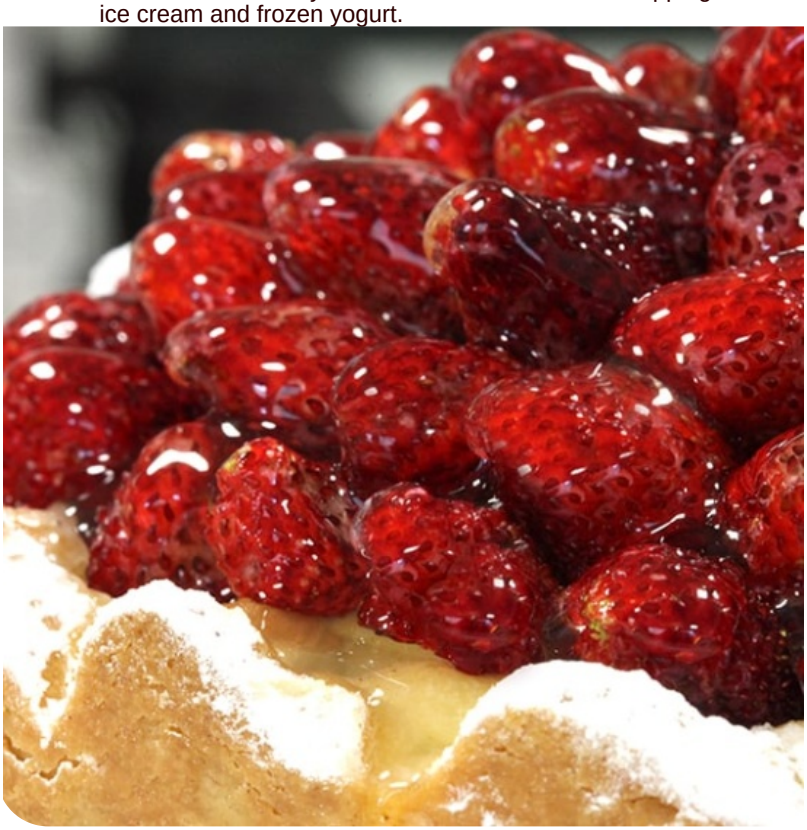
FRUTTAMIA GEL

PASTRY FRUTTAMIA GEL

Powder mix made from dried lemon juice. In pastry-making, it can be used to create sauce made from blended fruit or fruit purée, as well as to preserve fruit salad. You can also use FRUTTAMIA GEL to make a gelatin which can be combined with whole or chunky fruit and used as a delicious topping for ice cream and frozen yogurt.



MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or contact our team.
No applications provided for this product.

DETTAGLI PRODOTTO

Codice prodotto 01070657

ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations

irca GROUP Extraordinary made simple.

Soybeans

Milk

INFO

Description
mix in powder based on dehydrated lemon juice for the preparation of fruit sauces

Denomination
semifinished product for ice cream and pastry.

Directions for use
1. To realize a sauce which incorporate the whole fruti or pieces destined to the decoration of ice-cream cups, soft ice-cream and frozen yogurt:
FRUTTAMIA GEL_____ g 60
sugar_____ g 150
boiling water_____ g 300
fresh fruit in pieces_____ g 500
2. For a better preservation of fruit salads:
FRUTTAMIA GEL_____ g 30
sugar_____ g 100
boiling water_____ g 350
fresh fruit in pieces_____ g 550
3. To realize sauces based on pureed fruit or fruit pulp:
FRUTTAMIA GEL_____ g 70
sugar_____ g 400
boiling water_____ g 150
mixed fruit or pulp_____ g 400
Mix FRUTTAMIA GEL with sugar, add the boiling water and then, to the cold mixture, incorporate fruit.
Store in refrigerator (+4°C).
Close the bag carefully after each use.