

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



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

irca
GROUP

Extraordinary
made simple.

1. To realize a sauce which incorporate the whole fruit 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.



Extraordinary
made simple.