

GEL BLOND

PASTRY GEL BLOND

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. Ideal for glazing fruit cakes and a wide range of pastry products.



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 01030284

ALLERGENI/CROSS CONTAMINAZIONI

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No allergens declared for this product.

INFO

Description

apricot flavoured concentrated jelly for covering of fruit cakes and sweets in general. It possesses a high transparency and its soft and creamy structure allows the easy dispersion in water when used.

Denomination

semifinished product for baked pastries.

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



Extraordinary
made simple.

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.



**Extraordinary
made simple.**