

# RIFLEX POWDER

## NEUTRAL

PASTRY RIFLEX

Gelatin powder mix, perfect to make gelatin with neutral flavour and colour. The ideal for covering fruit cakes and other pastry product.



### 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 01070747

### ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations



Eggs



Soybeans



Milk



Nuts

### INFO

Description

**irca**  
GROUP

Extraordinary  
made simple.

powdered preparation for the production of gelatin with neutral colour and taste for the covering of fruit cakes and other confectionery products.

**Denomination**

semifinished product for confectionery products.

**Directions for use**

RIFLEX POWDER NEUTRAL\_\_\_\_\_g 100

sugar\_\_\_\_\_g 400

boiling water\_\_\_\_\_g 1000

Disperse RIFLEX POWDER NEUTRAL in the sugar, add the boiling water stirring rapidly with whisk to avoid lumps. Return the mixture to the boil briefly, then apply directly on the products.



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