



## COVERGEL BRIANT 14

Hot process gelatin with apricot flavour, marked by incredible clearness and excellent soft creamy structure, that make it very easy to dissolve into water before using. The ideal product to cover fruit cakes and pastries. Discover our whole range of hot process gelatin!

### PRODUCT DETAILS

COD 01030295

CLAIMS

### DIRECTIONS FOR USE

COVERGEL BRIANT \_\_\_\_\_ g 1000

water or fruit juice \_\_\_\_\_ g 300-600

Dissolve COVERGEL BRIANT in the water or fruit juice; bring to the boil on a hotplate or in a microwave oven, stirring 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.

### TECHNICAL DENOMINATION

semifinished product.