



COVERGEL NEUTRO 14

Hot process unflavoured gelatin, 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 01030297

CLAIMS

DIRECTIONS FOR USE

COVERGEL _____ 1000 g

water _____ 500 g

Mix and heat to boiling point (do not overheat). Remove from heat and pour or apply COVERGEL by brush. The jelly can be remelted several times adding the water lost by evaporation.

TECHNICAL DENOMINATION

semifinished product for confectionery.