



NAPPAGE OR BLOND 14

Hot process gelatin with a delicate apricot flavour. You can use to create a protective veil to preserve natural bright colours of fruit and to prevent early browning. Freeze-stable, guaranteed clean-cut result. You can also choose liquid version, suitable for spraying machine application and available in a wide range of flavours.

PRODUCT DETAILS

COD 01030280

CLAIMS

DIRECTIONS FOR USE

NAPPAGE OR _____ g 1000
water or fruit juice _____ g 200

Dissolve NAPPAGE OR 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

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.