



## RIFLEX ALBICOCCA 14

Freeze-stable apricot gelatin, specially designed to cover fruit cakes. Dilute it with the 20-30% of water to make excellent gelatin (use just the 10% of water if you plan to freeze it). RIFLEX ALBICOCCA is marked by mild apricot flavour, transparent and bright colour, along with a firmer texture and a higher resistance to extended boiling.

### PRODUCT DETAILS

COD 01030294

CLAIMS

### DIRECTIONS FOR USE

RIFLEX \_\_\_\_\_ 1000 g

water \_\_\_\_\_ 200-300 g

Heat while stirring to boiling point; apply the hot jelly on cakes by brush or by spraying machines.

If the cakes are to be frozen the water quantity must change to the following ratio:

RIFLEX \_\_\_\_\_ 1000 g

water \_\_\_\_\_ 100 g

The RIFLEX-made jellies can be remelted several times but take care to add the water lost by evaporation.

### TECHNICAL DENOMINATION

semifinished product for bakery uses.