



RIFLEX POWDER NEUTRAL 6

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

PRODUCT DETAILS

COD 01070747

CLAIMS

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.

TECHNICAL DENOMINATION

semifinished product for confectionery products.

ALLERGENS / CONTAMINATIONS

CONTAMINATIONS

