



## ROYAL JELLY 14

Neutral concentrate gelatin, perfect for covering fruit cakes and other pastry product. Dilute it with the 70-100% of water to make excellent gelatin.

### PRODUCT DETAILS

COD 01030322

CLAIMS

### DIRECTIONS FOR USE

ROYAL JELLY \_\_\_\_\_ g 1000  
water \_\_\_\_\_ g 700-1000

Dissolve ROYAL JELLY in the water; bring to the boil on a hotplate or in a microwave oven, stirring frequently (prolonged boiling is to be avoided); pour directly over the cakes when the temperature is nearly 70°C.

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 for pastries.