



Gelatin Powder

Gelatin Powder of animal origin (beef). Liquids may, but do not have to be heated for beautiful gelling. Big advantage: does not need to be dissolved in water in advance, is also stable in acidic liquids and ensures fast gelling.



Gel: 10-40gr/l
Acid: till 50gr/l



Gel: 3-100°C
Acid: cold processing

Processing

- Processable cold and lukewarm
- Applicable to cold sour preparations
- Loses binding when heating acidic preparations
- 2gr gelatin leaf = 3 to 4gr Gelatin Powder
- End product cannot be heated
- Can be mixed

Application

- Gels
- Espuma
- Marshmallow

Advantages

- Alcohol and acid resistant
- Time-saving: does not need to be soaked or heated before use
- Also resistant to enzymes in pineapple, kiwi,...

More info &
serving tips :

