

# Natural Gelatin Powder

Vegan substitute for gelatin.



4-15gr/l



80°C

## Processing

- Mix with whisk or mixer
- Best cold dissolve and then warm up
- Binds at 80°C, sets below 30°C

## Application

- Vegan alternative to gelatin

## Advantages

- Alcohol and acid resistant
- Vegan alternative to gelatin

More info &  
serving tips :

