## 162730 - Silver Gelatin Sheets

Multifunctional, the Gelatin sheets Silvers bloom equals approximately 175.
These gelatin sheets (odorless, tasteless and colorless) are widely used in baking and confectionary, for many purposes such as jelling molded desserts and salads, thickening cold soups and glazing preparations.

|  |  | NutritionFscts |
| :---: | :---: | :---: |
|  |  | $\begin{array}{lr}\text { Servings per Container } & 10 \\ \text { Serving size } & 100.0 \mathrm{~g}(100 \mathrm{~g})\end{array}$ |
|  | GELLIT- <br> Gelatine | Amount per serving Calories |
|  |  | \% Daily Value* |
|  |  | Total Fat 0g 0\% |
|  |  | Saturated Fat Og 0\% |
|  |  | Trans Fat |
|  |  | Cholesterol Omg 0\% |
| * Benefits |  | Sodium Omg 0\% |
|  |  | Total Carbohydrate 0g 0\% |
| Gelatin is a multifunctional natur Silvers bloom equals approximate | ferred ingredient in foodstuffs. The Gelatin sheets | Dietary Fiber 0g 0\% |
| These gelatin sheets (odorless, ta many purposes such as jelling mo preparations. | s) are widely used in baking and confectionary, for salads, thickening cold soups and glazing | Total Sugars 0g |
| Due to its excellent processing qua | ovatively used in new recipes for the creative cook. | Includes 0 g Added Sugar $\mathbf{0 \%}$ |
| Ingredients | A Allergens | Protein 85g |
|  |  | Vitamin D Omcg 0\% |
| Pure porcine protein. | Free From: | Calcium Omg $\mathbf{0 \%}$ |
|  | (2) crustaceans (0) eggs (30) fish (1) milk | Iron Omg 0\% |
|  | (3) peanuts (8) soy (9) tree nuts wheat | Potassium Omg 0\% |
|  |  | * The \% Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice. |



## Gelita

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Nutrition Analysis - By Measure

| 3 |  |  |  |  |  |  | Total Fat | 0 g | Sodium | 0 mg |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Calories | 340 | Trans Fats |  | Calcium | 0 mg |  |  |  |  |  |
| Protein | 85 | Saturated Fat | 0 g | Iron | 0 mg |  |  |  |  |  |
| Total Carbohydrates... | 0 g | Added Sugars | 0 g | Potassium | 0 mg |  |  |  |  |  |
| Sugars | 0 g |  | Zinc |  |  |  |  |  |  |  |
| Dietary Fiber | 0 g | Polyunsaturated Fat |  | Phosphorus |  |  |  |  |  |  |
| Lactose |  | Monounsaturated Fat |  |  |  |  |  |  |  |  |
| Sucrose |  | Cholesterol | 0 mg | Thiamin |  |  |  |  |  |  |
| Vitamin A(IU). |  | Vitamin D | 0 mcg | Niacin |  |  |  |  |  |  |
| Vitamin A(RE) |  | Vitamin E |  | Riboflavin |  |  |  |  |  |  |
| Vitamin C |  | Folate |  | Vitamin B-1 2. |  |  |  |  |  |  |
| Magnesium |  | Vitamin B-6 |  | Nitrates |  |  |  |  |  |  |
| Monosodium |  | Sulphites |  |  |  |  |  |  |  |  |

## Additional Images



