



Gelita
255106 - Gold Gelatin Sheets

Gelatin is a multifunctional natural talent that is a preferred ingredient in foodstuffs. The Gelatin sheets Golds bloom equals approximately 205. Widely used in baking and confectionary, for many purposes such as jelling molded desserts and salads, thickening cold soups and glazing preparations.



* Benefits

Gelatin is a multifunctional natural talent that is a preferred ingredient in foodstuffs. The Gelatin sheets Golds bloom equals approximately 205. 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. Due to its excellent processing qualities it can be innovatively used in new recipes for the creative cook.

Ingredients

Pure porcine protein.

⚠ Allergens

Free From:

- crustaceans
- eggs
- fish
- milk
- peanuts
- sesame
- soy
- tree nuts
- wheat

Nutrition Facts

Servings per Container 10
Serving size 100.0g (100g)

Amount per serving
Calories 340

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 85g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	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.

Handling Suggestions

Dry UNIT UPC: 4008726255106

Serving Suggestions

As needed.

Prep & Cooking Suggestions

As instructed and needed.

✎ Product Specifications

Brand	Manufacturer
Gelita	French Food Exports

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
4008726255106	34001	255106	04008726255106		1/500 CT

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
2.48lb	2.2lb	France	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
4.8in	9.9in	3.5in	0.1ft3	3x7	949days	60°F / 77°F



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Nutrition Analysis - By Measure

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



Additional Images

