



Komplet 31335 - Apricot Gel

Description: Hot process concentrate glaze offering to professional pastry chefs a basic product of exceptional quality. High concentrated glaze, very economical due to high level water absorption (takes 50 up to 80% water addition).



* Benefits

Description: Hot process concentrate glaze offering to professional pastry chefs a basic product of exceptional quality. High concentrated glaze, very economical due to high level water absorption (takes 50 up to 80% water addition). Heat the Apricot Kiddy Gel with water (50-80%) in a pan till 95C. After complete dissolution stir gently the gel solution before pastries application with a brush. Excellent stability. Paste like texture easing dilution and reducing risk of burning. Incomparable brilliance & transparency. Freeze thaw stable product. Use to cover pastries to protect them against oxidation and make them shiny. Usage Level: Mix Concentrate Glaze Deluxe with 50 to 80% of water. Heat until 95C, let cool down until 80C and apply with a brush directly on the product.

Ingredients

Glucose Syrup, Water, Sugar, Apricot Juice Concentrate 1,5% , Gelling Agents: Pectin, Carrageenan, Acidifier: Citric Acid, Acidity Correctors: Trisodium Citrate, Calcium Lactate, Tricalcium Phosphate, Flavors, Preservative: Potassium Sorbate, Vegetable Juice For Color (Pumpkin, Carrot), Spice Extract (Paprika & Turmeric).

⚠ Allergens

Free From:



Nutrition Facts

Servings per Container **140**
Serving size **100.0g (100g)**

Amount per serving
Calories 260

% Daily Value*

Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat	
Cholesterol 0mg	0%
Sodium 35mg	2%
Total Carbohydrate 65g	24%
Dietary Fiber 0g	0%
Total Sugars 49g	
Includes 46g Added Sugar	92%
Protein 0g	
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

Store for up to 24 months in a cool, dry environment at 20C/68F.

Serving Suggestions

Use to cover pastries to protect them against oxidation and make them shiny.

Prep & Cooking Suggestions

Mix Concentrate Glaze Deluxe with 50 to 80% of water. Heat until 95C, let cool down until 80C and apply with a brush directly on the product.

📄 Product Specifications

Brand	Manufacturer	Product Category
Komplet	Abel & Schafer Inc	Icings, Frostings & Glazes

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	60221.32	31335	00715803034618		1/14 KG

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
31.85lb	30.85lb	Belgium	Yes	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
12in	12in	14in	1.17ft3	15x4	547days	60°F / 77°F



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Nutrition Analysis - By Measure

Calories	260	Total Fat	0g	Sodium	35mg
Protein	0	Trans Fats		Calcium	0mg
Total Carbohydrates...	65g	Saturated Fat	0g	Iron	0mg
Sugars	49g	Added Sugars	46g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(U)		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

