

GELATIN

OVERVIEW

For general use in bakery

USAGE

As desired.

INGREDIENTS

Sucrose, Colourants (E104, E110, E127, E133), Vegetable Fat and/or Oil (Hydrogenated Palm Kernel Oil Fraction), Lecithin (E322), Flavouring, Glucose, Stabiliser (E414)

PACKAGING

Code	Size	Type	Palletisation
91198	3 KG	Carton	

NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	1,918.00
Carbohydrates (g)	83.50
Sucrose	83.00
Total Dietary Fibre (g)	0.00
Total Fat (g)	15.60
Saturated fat (g)	15.30
Trans Fatty Acid (g)	0.10
Sodium (mg)	0.00

ADDITIONAL INFORMATION

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.



STORAGE

Cool and dry conditions



SHELF LIFE

270 days



TYPE

Cylindrical rodshaped pieces



ALLERGENS

Soya



CATEGORY

Non-Tempering Chocolate and Decorations



INGREDIENT FEATURES

Halaal and Kosher certified