



## Food Innovations – Solutions for Food Service



- Ideal for ready-to-eat preparations
- Convenient, versatile, cost effective and high quality
- New market opportunities for food service industry, bakeries and institutions

# Food Innovations – Solutions for Food Service



## GELITA® GELCOSOL

Eliminates baking and cooking steps!

GELITA® GELCOSOL is a specialty instant gelatine product developed for savory or sweet preparations and aerated products.

- Reduces preparation time
- Allows fat reduction and egg elimination
- Provides improved consistency and structure
- Increases air in mousses
- Offers excellent freeze-thaw stability



## GELITA® RTE-ICE

Prevents water separation – especially after thawing!

GELITA® RTE-ICE is a multifunctional ingredient that provides improved performance for sauces and fillings, croissants and foams.

- Prevents water separation in sauces & fillings, mainly after thawing and prevents water migration to dough
- Increases folding in croissants
- Eliminates egg white in mousses and foams
- Offers excellent freeze-thaw stability



## GELITA® SPECIALITÁ

Produces the perfect mouthfeel in pastry creams!

GELITA® SPECIALITÁ is an ideal foundation for smooth pastry creams without sandiness.

- Creates a pastry base for adding salty or sweet flavors
- Eases preparation of standardized creams
- Avoids lump formation
- Promotes shiny appearance
- Makes baking possible





## GELITA® JELLY DIPPING

Simplifies the preparation of real fruit syrups!

GELITA® JELLY DIPPING is a specialty gelatine product for fruit dips and toppings.

- Increases viscosity of syrups
- Reduces preparation time
- Maintains fruit characteristics
- Enhances brightness
- Ideal coating (no dripping)



## GELITA® LEAF

Prepare the most tempting dishes in no time!

GELITA® LEAF gelatine is the smart choice for excellent gelling for sweet or savory preparations.

- Allows exact amount without measuring
- Contributes to increased productivity
- Offers consistent gelling performance
- Respected by internationally renowned chefs



# GELITA – Tradition and Global Leadership

GELITA collagen proteins (collagen peptides, gelatine and collagen) are natural, healthy and non-allergenic ingredients and possess unique technical and physiological properties. Collagen proteins are natural stabilizers and emulsifiers that also provide health benefits in areas of physical mobility, weight management and beauty from within. GELITA also offers Geliko™ kosher gelatine.

GELITA's products are supported by a skilled technical team that can help develop innovative solutions and create a competitive advantage.



## GELITA® Food Innovations – Unique solutions for food service!

Meet the challenges of today's food service industry. Create high quality, tasty products – that exceed consumer expectations – without compromising convenience, cost or versatility. Set yourself apart from the competition with GELITA's Food Innovations – solutions for food service.

**GELITA** 

- Innovative solutions
- Technical expertise
- Certified quality

