Delicious, fresh bakery products with GELITA® Gelatine

- Wonderful creamy and sliceable cake fillings
- Appetizingly decorative coatings
- Simple and versatile application
- Longer shelf life
- Particularly suitable for reduced-fat products
A well-rounded concept: gelatine for cake fillings and coatings

Besides the delicious taste, stability and sliceability of the filling as well as a decorative coating are criteria for an all-round successful cake. Whether it be gelatine powder, gelatine leaves or instant gelatine: GELITA® Gelatine reliably stabilizes cake fillings and creates a wonderfully creamy sensation in the mouth – without compromising the taste at all.

Delicious inside, beautiful outside

Gelatine can be used to make appetizing and decorative coatings that also increase the shelf life of the baked product – an important factor when it comes to acceptance.

Technical characteristics of GELITA® Gelatine

- Creates firm textures and foams
- Is an optimal stabilizer and whipping agent
- Increases the freeze and thaw stability
- Longer shelf life

GELITA® Gelatine can be used to make appetizing toppings.

GELITA® Gelatine for stable and sliceable fillings.

GELITA promotes

- natural food
- clean label (no E numbers)
- highly digestible food
- non-allergenic food