



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

GELITA
Improving Quality of Life

! 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
promotes

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

GELITA® Gelatine for stable and sliceable fillings.



GELITA® Gelatine can be used to make appetizing toppings.



GELITA China · 1388 North Shanxi Road · Putuo district, Shanghai 200060 · China
Please contact: Lily Zhang, Sales Director
Phone: +86 21 61 49 80 73 · Fax: +86 21 61 49 81 02 · eMail: lily.zhang@gelita.com

GELITA AG · Gammelsbacher Str. 7 · 69412 Eberbach · Germany
Please contact: Eberhard Dick, Manager Food Applications
Phone: +49 62 71 84-2554 · Fax: +49 62 71 84-4554 · eMail: eberhard.dick@gelita.com

GELITA
Improving Quality of Life