

GELITA® LEAF GELATINE

The smart choice for excellent gelling



Creating the most tempting dishes in no time 

- Convenient to use: easy handling
- Healthy and digestible ingredient

GELITA
Improving Quality of Life

! Attractive for food service

- Easy to use and dose precisely – in just three steps: soaking > squeezing > melting = **gelling**
- Consistent gelling performance
- Perfect for numerous dishes, appetizers and desserts such as savory aspics, cake fillings, mousses, panna cotta and jellies
- Reliable results
- Effective in use



! A healthy choice

- Pure protein
- Enables low-calorie dishes to be made
- Contains no fat, no carbohydrates and no allergenic potential
- Easy to digest



! Product range

- White leaf (porcine or 100% bovine as halal/kosher)
- Red leaf with natural color
- Contact your local GELITA representative for the leaf gelatine solutions in your area

Easy handling with GELITA® LEAF GELATINE!

No weighing, no measuring – only counting the required number of gelatine leaves.

GELITA promotes

- natural food
- clean label
- highly digestible food
- non-allergenic food



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