



GELITA®



Creating the most tempting dishes with GELITA® Leaf Gelatine

- Convenient to use – easy to handle
- Consistent gelling performance
- Endless culinary possibilities

GELITA
Improving Quality of Life

GELITA®

Trusted by chefs around the world: 1 kg Box

Professional portfolio

This is the perfect choice for the preparation of large numbers of portions in hotels, restaurants or event catering.

- White leaf porcine
- White leaf bovine
- White leaf bovine halal
- White leaf bovine kosher
- Red leaf porcine

Benefit for chefs

Take advantage from an amazing sensorial performance, great texturizing properties and ease of use while creating the world's most beloved food dishes. GELITA® Leaf Gelatine is the must-have ingredient to realize delicious aspics, cake fillings, mousses, panna cottas, jellies and much more – in premium quality and in no time. Surprise your guests with unbelievable foams, a one-of-a-kind mouthfeel and a fantastic flavor release.

Attractive for food service:

- Reliable results
- Effective in use
- Easy to scale-up



For more informations:
www.Leaf-Gelatin.com/promogy



Used in homes to create culinary delights: Sachets

Create like a chef ... from your home!

Prepare culinary masterpieces from the comfort of your home. GELITA® Leaf Gelatine offers unbelievable foaming characteristics for the incredibly high and stable foamy peaks or through creating brilliantly clear, shiny and sheeny gels. Aside from creating visual appeal, leaf gelatine offers unmatched flavor release. Gelatine's ability to gently melt at body temperature often enhances the release of even the most delicate of flavors, creating a remarkable and positively memorable sensory experience. GELITA® Leaf Gelatine is an ideal ingredient choice for giving household recipes a renewed purpose – whether through flavor release, appearance or texture!

- Unique dessert and savory dishes
- One-of-a-kind texture and flavor release
- Easy to handle

Heritage meets life-style – for modern dishes with a special extra:

- Leaf gelatine for life-style creations
- With the extra portion collagen
- Especially for sporty and active people



Household portfolio

Perfect for the use at home to prepare delicious dishes for family and friends

- White leaf porcine
- White leaf bovine
- White leaf bovine halal
- White leaf bovine kosher
- White leaf with collagen
- Red leaf porcine



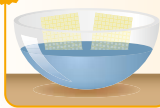


For more informations:
www.Leaf-Gelatin.com/promokp

GELITA® Leaf Gelatine – endless culinary possibilities

- Convenient and easy to use – no measuring or weighing required. In just three steps: soaking > squeezing > melting = **gelling**
- Creates perfect textures, provides one-of-a-kind mouthfeel and enhances flavor release
- Neutral in odor and taste
- Consistent gelling power per leaf
- Perfect for numerous dishes, appetizers and desserts such as savory aspics, cake fillings, mousses, panna cotta and jellies

#AmazingGelatine

Easy as 1 – 2 – 3 with GELITA® Leaf Gelatine

<p>1</p>  <p>Soak gelatine leaves in COLD water</p>	<p>2</p>  <p>Squeeze out excess water</p>	<p>3</p>  <p>Add gelatine to ingredients and stir until dissolved</p>
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Easy handling with GELITA® Leaf Gelatine

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

GELITA promotes 

- natural food
- pure protein
- highly digestible food
- non-allergenic food

