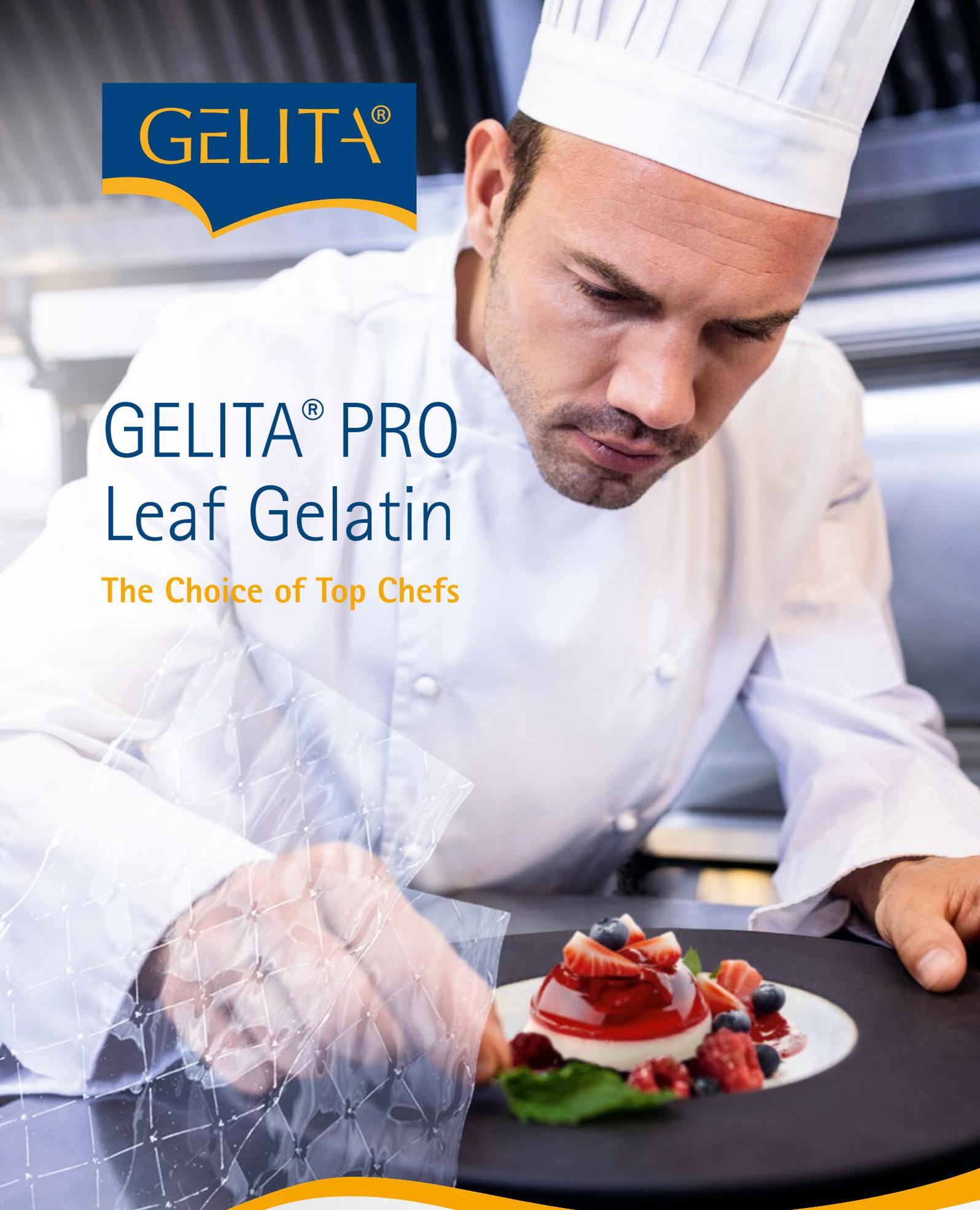




GELITA[®] PRO Leaf Gelatin

The Choice of Top Chefs



Simply perfect

Gelling with GELITA® PRO Leaf Gelatin

Inspire guests and customers with delicacies that delight with a seductive appearance and unique textures for consistent results and endless culinary possibilities. GELITA® PRO Leaf Gelatin is the perfect ingredient with which you as a professional can conjure up high-quality dishes and desserts as quickly and easily as never before, again and again!

GELITA® PRO Leaf Gelatin:

- Global market and quality leader
- First-class service and support
- Unique recipe and inspiration platform for professionals:
www.leafgelatine.com

With GELITA, portioning is easier than ever: just count gelatin leaves. Each leaf has the same gelling power!



As diverse as your ideas

The possibilities with GELITA® PRO Leaf Gelatin

Cream cakes or tartlets, panna cotta or mousses, creams, jellies or aspics: With GELITA® PRO Leaf Gelatin you can bind shape it in any form you like and be sure it stays firm and looks deliciously.

GELITA® PRO Leaf Gelatin:

- Completely odorless and tasteless
- Can be used for all kind of recipes or dishes in desserts, bakery products as well as in savory dishes

Jelly desserts



Creamcakes



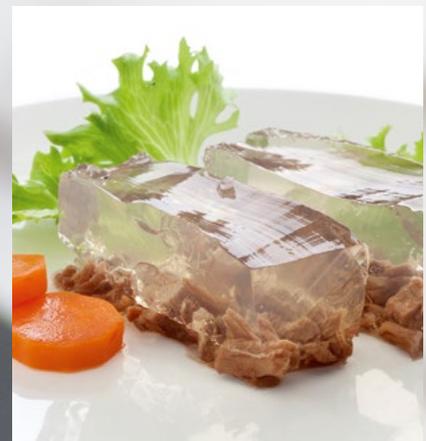
Glazed Cakes



Panna Cottas

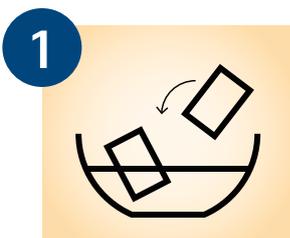


Mousses



Aspics

Succeeding with GELITA® PRO Leaf Gelatin is easy as 1-2-3



Soak

Simply soak in cold water and allow to swell for 10 minutes.



Squeeze

Squeeze out excess water.



Dissolve

Dissolve in a liquid then stir into food. Done!



"At a wedding, I often have 50 to 100 guests to serve. Everyone should be served dessert at the same time. I can prepare that well in advance, but I can't afford to make a mistake with a mousse or cream. With GELITA® PRO Leaf Gelatin, I can always be assured that my creations will be a fantastic surprise for my guests."

As a rule of thumb: For 500 ml liquid you need 6 sheets of gelatin.



Your benefits for unlimited creativity

100% natural

- purely natural product
- obtained from collagen
- kosher
- also available as a vegan alternative
- highly digestible, non-allergenic food
- no preservatives, no additives

Easy to use

- easy to portion by counting the required amount of sheets
- no weighing or measuring necessary
- perfect for preparation in advance
- predictable results

Perfect results

- easy to scale up
- providing reliable, consistent results
- available in various grades
- each sheet offering the same gelling power

Perfect texture and taste

- neutral in odor and taste
- creating perfect textures
- providing one-of-a-kind mouthfeel

A versatile solution

- perfect gelling ingredient for all courses, from appetizers to desserts

Healthy protein

- 84 – 90% pure protein
- no fat, carbohydrates, cholesterol

A customized solution for every end product!

GELITA® PRO Leaf Gelatin

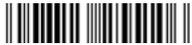
GELITA offers the right gelatin for every requirement:

- Standard, Kosher, Halal
- VEGIGEL® – 100 % plant-based, vegan stabilizer
- KG packs and consumer sachets
- Branded, customized or private label packaging



Benefits:

- Easy to use
- High gelling power
- Excellent quality
- High efficiency
- Neutral in odor and taste
- Consistent results

	TITANIUM	BRONZE	SILVER	GOLD
Leafs per box	200	300	400	500
Weight	1 kg	1 kg	1 kg	1 kg
Size of box (HxWxD)	240x85x120 mm	240x85x120 mm	240x85x120 mm	240x85x120 mm
EAN code	4008726113246 	4008726113345 	4008726245107 	4008726255106 
Boxes per carton	25	25	25	25
Boxes per pallet	525	525	525	525

No weighing, no measuring,
each sheet of GELITA® PRO
Leaf Gelatin offers the same
gelling power!

100%
VEGAN



PLATINUM	BRONZE HALAL	GOLD HALAL	PLATINUM RED	SACHETS	VEGIGEL®
600	300	500	500	50 x 12	100
1 kg	186 g				
240x85x120 mm	240x85x120 mm	240x85x120 mm	240x85x120 mm	170x100x205 mm	80x30x160 mm
4008726265709	4008726113390	4008726255199	4008726655111	4008726115127	4008726540127
25	25	25	25	8 (= 400 sachets)	6
525	525	525	252	20 (= 8,000 sachets)	Flexible



GELITA®

Choose the original – from GELITA

GELITA® PRO Leaf Gelatin is high-quality gelatin made in Germany. GELITA has around 150 years of experience in the development and production of gelatin. As a global market and quality leader, we support you with a wide range of products, first-class service and great recipe ideas. The entire production at GELITA is state of the art and meets the strictest quality standards of the food industry (a.o. IFS).

Now, magnify your creativity: Please contact us for more information and discover the possibilities of how GELITA® PRO Leaf Gelatin can add value to your business.



Get inspired on:
www.leafgelatine.com

Send a mail to: info@gelita.com