

## Dr Oetker Leaf Gelatine - Information

Gelatine (from pig skin)

**TFS Product Code:** 031450  
**Suppliers Product Code:** 1-30-010520  
**Information Last Updated:** 17/08/2022  
**Date Produced:** 04/05/2026



### Allergy Information

Key: **Contains** **May Contain**



Sesame



Gluten



Crustaceans



Eggs



Lupin



Nuts



Milk



Celery



Sulphur Dioxide



Soya



Cereal



Peanuts



Fish



Molluscs



Mustard

### Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	336.00
Energy (kJ)	1444.00
Protein (g)	84.00
Carb (g)	0.00
Of Which Sugars (g)	0.00
Fat (g)	0.60
Of Which Saturates (g)	0.30
Fibre (g)	0.00
Salt (g)	1.00

### Dietary Information

Key: **Suitable for**



Kosher



Vegetarian



Halal



Vegan

**Please Note:** This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

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## Ingredients

Gelatine (Pork).

## Handling Information

### Directions for Use

Soak the gelatine leaves in cold water for 5 minutes. Squeeze out excess water. Place the soaked leaves in a saucepan and over a very low heat, melt slowly. Do not let the mixture boil as this can prevent a good set being achieved. If using cold ingredients (e.g. cream), add small amount of the cold liquid in a pan with the gelatine and heat until dissolved. Gradually add the rest of the cold ingredient to the gelatine mixture. Never the other way around.

### Storage Instructions

Store in a cool, dry place.

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