Thompsons Food Service Ltd. **Nelsons Yard** South Denes Road Great Yarmouth Norfolk NR30 3PR



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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:** 30/12/2025



100g or 100ml

336.00

1444.00

84.00 0.00

Nutritional Information

Allergy Information



















Sesame Gluten Crustaceans

Eggs Lupin Nuts













Milk

Celery Sulphur Dioxide

Soya

Cereal Peanuts



Of Which Sugars (g) 0.00 Fat (g) 0.60

Of Which Saturates

Serving Unit:

Energy (kcal)

Energy (kJ) Protein (g)

Carb (q)

0.30 (g) Fibre (g) 0.00 Salt (g) 1.00







Fish

Molluscs Mustard

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

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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 suacepan 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 disolved. 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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