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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: 12/11/2026

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.

Registered Office: Nelsons Yard, South Denes Road, Great Yarmouth, NR30 3PR, England
Company No: 07107278 VAT No: GB 986 0801 93 Directors: E. Thompson, R. Thompson, T. Thompson

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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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