



HADEJA FLAN GEL NEUTRAL

OVERVIEW

A concentrated neutral flan gel for coating and covering pastry items like fruit flans and tarts. Soft-setting, clear in colour and can be reheated. Just add water and boil.

INGREDIENTS

Sugar, Water, Glucose (contains preservative (220) sulphites), Vegetable Gum (407), Acidity regulators (330, 331), Preservatives (202, 211)

PACKAGING

Code	Size	Type	Palletisation
346202	6 KG	Pail	
346204	12.5 KG	Pail	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,020.00
Protein (g)	0.10
Fat- Total g	0.00
Fat - Saturated g	0.00
Carbohydrate (g)	58.70
Carbohydrate-Sugars g	53.10
Dietary Fibre g	1.00
Sodium mg	114.00

METHOD

Group 1	
Ingredient	KG
Hadeja Flan Gel - Neutral	1.000
Water or fruit juice	0.750
Total Weight: 1.750	

DESCRIPTION

Jelly for Fruit Flans 1. Bring Group 1 to the boil. 2. Allow to cool and use at 66°C. 3. Additional water may be added to give a softer gel. Notes: APITO FLAVOURING PASTES can be added to attain the colour and flavour desired.

ADDITIONAL INFORMATION

Product Information:
 Concentrated form & easy to handle.
 Mix with either water or fruit juice.
 Can be re-heated again and again.
 Soft-setting, clear bright jelly.
 Also available in apricot flavour.



STORAGE

Store below 25°C in clean, dry conditions and protected from direct sunlight.



SHELF LIFE

365 days



TYPE

Pail



ALLERGENS

Contains: sulphites



CATEGORY

Glazes, Piping Gels & Dips



INGREDIENT FEATURES

Vegan