


GELIKO Kosher Gelatine in Food Applications

The Benefits of GELIKO Kosher Gelatine for Your Products

	Technological properties of the corresponding Geliko Gelatine	Product Advantages
Fruit gums	Thermoreversible gel formation, taste and color neutrality, easy pouring due to low viscosity, excellent clarity	Unique texture and excellent mouth feeling, chewability, attractive appearance
Marshmallows	High degree of gel firmness, good foam formation and stabilization, thermoreversible gel formation	Appetizing appearance, optimal consistency and excellent mouth feeling
Ice cream	Water binding agent in ice cream mixtures, control of size and distribution of ice crystals, stabilizer for air bubbles	Optimized texture, excellent creamy melting process in the mouth
Dairy products	Protective colloid, prevention of syneresis	Optimized texture, creamy mouth feeling
Cakes, pastries	Stabilizer for fillings (without heating), whipping agent	Individually adjustable texture, firmness and foam formation
Wine and juices	Removal of turbidity and tanning substances	Choice fruit juices, clear brilliant wines
Aspic products	Gelling agent	Excellent colors and brilliant clarity, appetizing appearance, cutting consistency
Coatings for sausage and cheese	Gelling agent, adhesive agent	Bacteriological safety due to protective coating, appetizing appearance
Sandwich spreads, low-fat-fat products	Stabilizer, water binding agent	Fat substitution and excellent mouth feeling

All Geliko gelatins are certified kosher pareve for Passover and year round use by the Orthodox Union. 

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