

Applications of Gelco gelatin in desserts

Gelatin is the key component for the manufacture of gelatin desserts.

Thanks to its low melting point, gelatin dissolves in the mouth and generates a perfect organoleptic sensation in the consumer.

The properties of Gelco gelatin will not affect the smell or taste of gelatin desserts and will allow obtaining brighter and more translucent colors.



Application	Bloom	Gelatin uses
Gelatin desserts	250 - 300	Gelation