

# Applications of Gelco gelatin in pastry making

In pastry making, gelatin is used to prepare coatings, sauces, fillings and gelatin-based desserts; and to stabilize mousses and creams, among others.

Gelatin contributes by giving desserts a better texture and flavor, due to its ability to gel and give consistency, aeration, thickness, texture, shine and elasticity

Gelco gelatin is used to give consistency and body to mousses and creamy fillings used in various desserts (cakes, puddings, cheese cakes).

It is also used to give brightness to cake toppings and for stabilizing whipped cream, as well as for the most creative preparations.



<b>Application</b>	<b>Bloom</b>	<b>Gelatin uses</b>
Puddings	220 - 250	Give texture
Mousses	150 - 200	Form foam and trap air
Panna Cotta	150 - 225	Give texture
ASPICS	225 - 275	Mold and bind the components of cooked and cooled preparation (meat, fish, vegetables and fruits)