



PARIS GOURMET

PA0402 Gelatine Sheet Bronze 2.2Lb 300 Ct 6/Cs

Features

Food gelatine through acidic and alkaliized hydrolysis. Pork origin. Bloom strength: 125-155.

Applications

- Used as a gelifying agent for sweet and savory preparations.
- Ready to use.



GTIN

00837775009095

Item #

PA0402

Brand Name

Pastry 1

GPC description

Alternative Meat/Poultry/Other Animals Species - Prepared/Processed

Nutritional

Nutrition Facts	
NaN servings per container	
Serving Size	100g (100g)
Amount per Serving:	
Calories	357
	% DV*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0g	0%
Sodium 1mg	0%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 89g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

* The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Product formulation and packaging may change. Please refer to the product label for the most accurate information.

Ingredient Statement

Porcine gelatin 100% collagen

Allergen

- Free from: Crustaceans and their derivatives
- Free from: Eggs and their derivatives
- Free from: Fish and their derivatives
- Free from: Milk and its derivatives
- Free from: Tree nuts and their derivatives
- Free from: Peanuts and their derivatives
- Free from: Sesame Seeds and their derivatives
- Free from: Soybean and its Derivatives
- Free from: Bee pollen
- Free from: Barley and Barley Products
- Free from: Oats
- Free from: Rye and Their Derivatives
- Free from: Propolis
- Free from: Royal jelly
- Free from: Wheat and Their Derivatives

Minimum Temperature

68 Degree Fahrenheit

Maximum Temperature

72 Degree Fahrenheit

Minimum Days of Shelf Life from Production

1800

Shipping

6 Count									
Item ID	Level	Qty of Next Level Item(s)	Width	Depth	Height	Net Weight	Gross Weight	Pallet Tl/Hi	
00837775009095	Each	6	5 Inches	3.5 Inches	9.5 Inches	2 Pound	2.5 Pound	72 / 7	

Storage Instructions

DRY 68 72F

Global Product Category Code

10005783

Country of Origin

GERMANY



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Last Modified Date

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