



PARIS GOURMET



PA5344 Quickgel Plus 5.5 Lb

Features

Instant, hot-process gelatine powder. Sets smoothly and slowly (three hours), allowing more time for usage.

Applications

- Used to gelify foams: mousses, creams, etc.

GTIN

00837775000948

Item

PA5344

Brand Name

Pastry 1

GPC description

Baking/Cooking Mixes (Shelf Stable)

Nutritional

Nutrition Facts	
NaN servings per container	
Serving Size	100g (100g)
Amount per Serving:	
Calories	387
	% DV*
Total Fat 0g	0%
Saturated Fat 0g	0%
<i>Trans</i> Fat 0g	
Cholesterol 0g	0%
Sodium 0mg	0%
Total Carbohydrate 87g	29%
Dietary Fiber 1g	4%
Total Sugars 87g	
Includes 0g Added Sugars	0%
Protein 8g	
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

Sugar, lactose, bovine gelatine, dextrose

Allergen

Free from:Crustaceans and their derivatives
Free from:Eggs and their derivatives
Free from:Fish and their derivatives
Contains: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

450

Shipping

1 Count								
Item ID	Level	Qty of Next Level Item(s)	Width	Depth	Height	Net Weight	Gross Weight	Pallet Ti/Hi
00837775000948	Each	1	9 Inches	9 Inches	7 Inches	5.5 Pound	5.5 Pound	18 / 6

Storage Instructions

DRY 68 72F

Global Product Category Code

10000156

Country of Origin

GERMANY



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Last Modified Date

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