

Specialty Baking Ingredients

Belnap Neutral 14kg

Product ID:

BELN010

Product Name:

Belnap Neutral 14kg

Country of Origin:

France

Description:

Concentrated hot process glaze with high level of water absorption (50 % to 70 %), easy to work with paste-like texture that gels immediately during application. Very shiny. Freeze thaw stable. Fast gelification. Reversible if the product is suitable to be heated up several times.



Intended Use:

Food supplied as an ingredient for use in further manufacturing or processing

Ingredient Listing:

Glucose-Fructose Syrup, water, sugar, (E440iii), (E407), (E415), (E330)...

Pack Size: 14kg

Net Weight: 14

Per Pallet: 48

Product specifications subject to change without notice.

Nutritional Information: Amount per 100g

Energy (kj)	991
Protein (g)	0
Fat (g)	less than 1
Saturated Fats (g)	less than 1
Total Carbohydrates (g)	57
Sugars (g)	25.7
Sodium (mg)	105

