



NEW

GEL DORO

Classic jelly glaze for glazing versatile fruit cakes. Gel Doro is the ideal basis for creative flavour variations, as the neutral jelly glaze can be refined both visually and tastefully with the help of our pastes for fine pastry and flavours.

- Attractive price-performance ratio
- Tender mouthfeel
- Easy and reliable application
- Multiple reheating possible
- Suitable for spraying machines
- Freeze stable

Item-No.	66720
Product Description	Neutral jelly agent powder
Basic Recipe	100 g powder + 400 g sugar + 1.000 ml water Mix Gel Doro with sugar, pour into boiling water and bring to the boil. Tip: Water can be replaced by fruit juice.
Package	2 x 2,5-kg-PE-bags in carton



Versatile and changeable!

For a red jelly glaze with strawberry flavour, we recommend adding approx. 20 g Strawberry Senga (40304) to one litre of cooked jelly glaze.

Tip