

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. 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	0
Total Fat	less than 1
Saturated Fat	less than 1
Total Carbohydrate	57
Sugar	25.7
Dietary Fibre	1.4g
Sodium	105



QUALITY INGREDIENTS TO THE FOOD INDUSTRY