

Specialty Baking Ingredients

Belnap Neutral 7kg

Product ID:

BELN007

Product Name:

Belnap Neutral 7kg

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 (67%), Water (29%), Sugar (2%).

Pack Size: 7kg

Net Weight: 7

Per Pallet: 115

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 | 1.3g |
| Sodium | 105 |



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QUALITY INGREDIENTS TO THE FOOD INDUSTRY