

New: Gelling without cooking !

GELEA^{cold} instant

*Meat and vegetables as soft gels
for chewing and swallowing
disorders and & Eat by Walking*



- » *The universal gelling agent for strained food :
Suitable for meat and vegetables*
- » *No lumps*
- » *Preparation without cooking*
- » *Freeze-thaw stable (freeze& chill)*
- » *Regeneration up to 120°C in a steam oven (HACCP-conform)*

- **No cooking necessary**
- **Stir cold into vegetable or meat preparation & pour it into the mould**
- **Freeze & regenerate**

GELEA^{cold} instant

Name:	GELEA cold instant
Article number:	6061 (1.5 kg), 6062 (10kg)
Product description:	Gelling agent in powder form for making soft gels
Ingredients:	Maltodextrin, gelling agent methyl cellulose (E461), gelling agent iota carrageen (E407), thickening agent xanthan (E415) and guar gum (E412), gelling agent agar agar (E406), calcium lactate (E327)
Other Product features:	suitable for vegetarians: Free of gluten, lactose and allergens

Easy preparation

GELEA^{cold} instant according to the dosage table to the food which has been pureed or strained as required and stir, pour it into the moulds and freeze it.

Type of food	Product g	Liquid g	Gelea ^{cold} in g
Meat	500	500	40
Vegetable	750	250	40

Fried chicken breast :

Ingredients for 4 servings:

- 250g fried chicken meat
- 150ml of chicken stock
- 100ml of cream
- Salt, pepper, paprika
- 20g GELEA cold

Puree meat with stock and cream. Season to taste with salt and pepper stir in GELEA cold. Sprinkle the chicken drumstick mold with paprika and pour in the chicken mass. Freeze it, remove from the mold and heat it in a steam oven up to 120°C, 20% steam for approx. 20 minutes. It is recommended that the product is covered during regeneration. Heating time may varies from the oven type.

