

Design & manufacturing

# gelarôme®

*Ready to use jelly mix*



- ✓ Naturally rich in protein and fat-free.
- ✓ Clean label recipes using natural ingredients and flavours.
- ✓ GELAROME® is also available in a vegetable version.



Range of ready to use jelly mix

**gelaarôme®**  
*Ready to use jelly mix*

The reference range on the European market.



**AUTHENTIC AND TRADITIONAL FLAVOURS**

**SENSORY EXPERIENCE**

**THE QUALITY OF THE GELATINE**

*In powder form, GELAROME® is easy to store for a long time at room temperature (shelf life 18 to 24 months).*



Mix the powder in hot water and cook the jelly according to the time and temperature instructions.



Please contact our sales department for further information and data sheets.

[contact@france-culinaire.com](mailto:contact@france-culinaire.com)

# TEXTURING JELLIES

- ▶ Incorporation and filling jellies for pâté, head cheese



## GLAZE JELLIES

- ▶ Slow-setting jellies
- ▶ Quick-setting jellies
- ▶ Topping jellies for pâté
- ▶ Dipping jellies
- ▶ Moulding jellies



# ASPIC

- Flavoured jellies providing transparency and a suitable texture



# SETTING JELLIES

- Protective and conservation jellies

