



## Leaf Gelatine

### ***Product Information Sheet***

Champion Leaf Gelatine Specifications (per 1/kg box)

<b>Bronze</b>	<b>Silver</b>	<b>Gold</b>
150 Bloom	170 Bloom	210 Bloom
300 Leaves per KG	400 Leaves per KG	500 Leaves per KG
3.3g per sheet	2.5g per sheet	2.0g per sheet

### **Product Info**

Manufactured in Germany

Origin: Germany

Case Dim: 21x16x13"

Pallet Dims: 40x48x56" (w/ pallet)

TI/Hi: 5 cases per tier; 4 tiers high

### **Packaging Details**

Per Box - Nt. Wt. 1/KG

Shrink-Wrapped Individual 1/kg Boxes

Per Case - Nt. Wt. 25/KG (26.5/KGS G.W.)

Per Pallet - Nt. Wt. 500/KGS ( G.W.  
530/KGS)

Pallet Cube: 62.22 Cubic Inches

## **World Class Quality Gelatine Championship Service**

***Champion will meet or beat any reasonable price!***

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**NO MINIMUM ORDER**

**Ph: 712.258.9373**

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**www.ChampionProteins.com**



## Leaf Gelatine Nutrition Information

	Typical values per 100 g
Energy	1496 KJ
Energy	358 KCal
Protein	89 g
Carbohydrates	0,5 g
Of which sugars	0,5 g
Totals Fats	0,01 g
Of which saturated fats	0,004 g
Dietary Fibers	0
Sodium	< 0,15 g
Vitamins	0

### Converting Between Types of Champion Leaf Gelatine

Regardless of the type of Leaf Gelatine your recipe calls for, you can use the same amount of any type – Bronze, Silver, or Gold! For example, let's say your recipe calls for 1 sheet of Champion Bronze Leaf Gelatine: **1 sheet of Bronze = 1 sheet of Silver = 1 sheet of Gold**. As you can see, you can substitute any type of Champion Leaf Gelatine and your recipe will yield similar results. *With Champion's Leaf Gelatine, it's that easy!*

### “Blooming” Champion Leaf Gelatine

When using Leaf Gelatine, the first step is to “bloom” the gelatine sheet(s). This ensures the gelatine dissolves fully and uniformly. To bloom the gelatine, place it in cold water for 5 minutes or so. Remove the sheet(s) and gently squeeze to remove any excess water. After this step, add the gelatine per your recipe.

**IMPORTANT!** *Never boil gelatine, as it can impair its ability to set up and reduce or destroy its gelling strength entirely.*

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