

# 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, water, sugar, (E440iii), (E407), (E415), (E330)...

**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



**QUALITY INGREDIENTS TO THE FOOD INDUSTRY**