

## 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 (g)	0
Fat (g)	less than 1
Saturated Fats (g)	less than 1
Total Carbohydrates (g)	57
Sugars (g)	25.7
Sodium (mg)	105

