



## Product Recipe Information

Kerry, Global Technology & Innovation Centre, Millennium Park, Naas, Co. Kildare, Ireland

Phone: +353 45 931 000

### Product Recipe

Date: 02/01/16 - Version 2

Product Recipe No: 20050829  
20050830 20050833 (F26)

#### KERRY GELATINES

Gelatine is protein derived from processing connective tissue and bones. Gelatine has the property of forming rigid gels when solutions of it are cooled. The strength or rigidity of this gel is expressed as "Bloom Strength" which is measured on a standard solution strength of gelatine in water. The higher the Bloom Strength, the stronger the jelly formed.

Using Jel 200, lower bloom strength gels can be achieved by lowering the usage rate.

Product	Bloom Strength	Usage Rates	Major Applications
Jel 200 (20050833)	200	1 part Gelatine 10 parts water	High Bloom Strength gelatines particularly used in products that are sliced. High rigidity is required to avoid breakdown (especially in hot weather when gelatin can melt). Main uses: Corned Beef, Tongues, Canned Ham, Brawn, Gala Pies etc.
	140	0.84 parts Gelatine 10 parts water	Mainly used in Pork Pies.
	120	0.75 parts Gelatine 10 parts water	Mainly used in Pork Pies.
	95	0.75 parts Gelatine 10 parts water	Used in cooked pet foods, pet mince
	70	0.60 parts Gelatine 10 parts water	Used in cooked pet foods, pet mince



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<i>Product</i>	<i>Bloom Strength</i>	<i>Usage Rates</i>	<i>Major Applications</i>
<i>Jellflaval Super Savoury 20050829/ 20050830</i>		<i>1 part Jellflaval 10 parts water</i>	<i>Flavoured gelatin of gel strength and good clarity. Used in quality pork pies. Top selling gelatin.</i>

### Method

- 1) Sprinkle gelatine powder into cold water continuously stirring until fully dispersed.
- 2) Gently bring to the boil and simmer for 5 minutes.
- 3) Allow to cool slightly before use.
- 4) Or alternatively dissolve 1 part Jellflaval to 10 parts **BOILING** water.

Please ensure for either method that gelatine has had the equivalent heat of 70°C for 2 minutes.

\* If gelatine is to be stored made up, this should be for a short period only and it should be kept at a temperature in excess of 80°C. Try not to re-melt gelatine because this may lead to spoilage problems.

### **CONTACTING LUCAS:-**

For further information or advice on the product formulation or use of the ingredient please contact your sales representative or Kerry on +353 45931000 or Freephone customer helpline 0800 1385837. Whilst all care is taken in the compilation of the above information, Kerry can accept no liability in respect of its use.

At Lucas we've been manufacturing quality ingredients for butchers and food retailers since 1926. With many "firsts" to our name, including the development of yeastless rusk all those years ago and more recently the introduction of flavoured complete cure blends, we've remained at the forefront of many important developments in the manufacture of food ingredients. Our track-record of supporting butchers and other food retailers over the years will surely continue and our customers can rely on our ongoing commitment. Lucas Ingredients is a division of Kerry PLC.

For the full product range and further information please visit our website:

Website: [www.lucas-ingredients.co.uk](http://www.lucas-ingredients.co.uk) Our website is packed with useful information and details about our products, so we hope you'll find it an inspiration.



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