

# 53695 - CHEF'S COMPANION Lemon Gelatin Mix 6 /4.5 lb

Great traditional dessert to mix in bulk, mix in a flavor and place on a serving table. Easy to prepare. It's a complete dessert with just the addition of hot water. Mix with fruit, layered in a parfait or cube for fun nostalgic menu options. Sets up thick and jiggly with a bloom strength of 265. Great tasting flavor burst. Discover the versatility of gelatin desserts.



Brand: CHEF'S COMPANION®

## **Nutrition Facts**

630 servings per container

Serving size 1-1/2 tbsp (19g)

#### **Amount per serving**

### Calories

70

% Daily Value*
0%
0%
0%
5%
6%
0%
33%

#### Protein 1g

Vitamin D 0mcg 0%	•	Calcium 1mg 0%
Iron 0mg 0%	•	Potassium 1mg 0%

<sup>\*</sup> The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Nutritional Claims: Kosher YES-K

#### Ingredients

Sugar, Dextrose, Gelatin, Fumaric Acid, Sodium Citrate, Disodium Phosphate, M Alic Acid, Citric Acid, Natural And Artificial Flavor, Ascorbic Acid (Vitamin C), Yellow 5, Yellow 5 Lake, Yellow 6.

#### **Case Specifications**

GTIN	50719098536951	Case Gross Weight	28.45 LB
UPC		Case Net Weight	27 LB
Pack Size	6 / 4.5LB	Case L,W,H	15.38 IN, 12.13 IN, 7.13 IN
Shelf Life	730 Days	Cube	0.77 CF
Tie x High	9 x 6		

#### **Preparation and Cooking**

Dissolve contents in 6 qts very hot\* water(160-180 F). Add 6 qts cold or iced water; stir again. Pour into individual dishes, molds, or shallow pans. Chill until firm: 4 hours or overnight. Serve. TO ADD FRUIT: Chill gelatin until slightly thickened. Add drained canned or fresh fruit pieces. (Do not add fresh or frozen pineapple, papaya, figs, guava or kiwi fruit since they interfere with gel set). \*Alternate one step recipe: Use 12 qts (or 3 gallons) very hot water ( 160-180F) in place of half hot/half cold water. Set time will be slightly longer.

#### **Serving Suggestions**

SERVE IN INDIVIDUAL SERVING DISHES OR 1/2 STEAM PAN

#### **Packaging and Storage**

cool dry storage, ambient temperature

#### **Country of Origin**

U.S.A.