

Product Information Sheet

CHAMPION GOLD LEAF GELATINE

BBG10

Bronze	Silver	Gold
150 Bloom	170 Bloom	210 Bloom
3.3g per sheet	2.5g per sheet	2.0g per sheet

SHELF LIFE: 5 years from date of manufacture when stored properly.

Manufactured in Germany

Origin: Germany

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.*

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

USAGE TIPS

Bronze	Silver	Gold
140 - 160 Bloom	160 - 180 Bloom	190 - 220 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

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Champion Leaf Gelatine Specifications

Non-GMO Statement

All raw materials used in production of Champion's Leaf Gelatine are from animals which have been certified fit for human consumption by officially authorized veterinarians and which comply with the individual national food regulations.

Gelatine not falling under the scope of the directive 2001/18/EC on the deliberate release into the environment of GMOs and the regulations n° 1946/2003 on the transboundary movement of GMOs, n° 1830/2003 on the traceability and labeling of GMOs and the traceability of products derived from them and n° 1829/2003 on genetically modified food and feed.

The Feeding of animals is under the control of the national authorities. There is no reported risk associated with GMO products consumed by animals and therefore no subsequent risk from gelatine derived from this raw material source. Furthermore, GMO products are degraded rapidly in the gastrointestinal tract of animals, resulting in a loss of integrity (University of Milan, Faculty of Veterinary Medicine).

The strict national and international regulations ensure that genetic techniques are only applied if the safety of the products has been confirmed by authoritative studies.

Champion Proteins LLC is conscious of environmental concerns and seeks to be constantly abreast of scientific progress relating to the use of GMOs.