

WHY CHOOSE GREAT LAKES GELATIN?

Our premium gelatin, made of ONE simple ingredient, provides you with exceptional cooking functionality at a fair price. Great Lakes Gelatin has been used for generations, and it can be found in kitchens worldwide.

Great Lakes Gelatin is a versatile cooking ingredient that is used in many thickening and gelling applications from gelatin desserts to puddings to sauces. It will dissolve in hot liquids, and it will thicken upon cooling. It is also nearly tasteless, colorless and odorless.

RECOMMENDED USES

- Gummies
- Marshmallows
- Mousses
- Molded desserts
- Molded salads
- Thickener
- Stabilizer
- Bavarians
- Ice creams
- Jams
- No bake cheesecake (or desserts)
- Egg replacer
- Aspics

1 TBSP = 1 ENVELOPE OR 3 1/2 SHEETS
1 TBSP GELS 1 PINT OF LIQUID

HOW TO USE GELATIN

STEP 1

Grab your Great Lakes Gelatin and 1/2 cup of cold water.



STEP 2

Pour 1 tablespoon of gelatin in 1/2 cup of cold water. Let it sit for approximately 5 minutes.



STEP 3

Dissolve the mixture into 1 1/2 cups of very hot liquid and add in any desired flavors and sweeteners (include as part of liquid measure).



STEP 4

Pour the liquid into a mold tray and allow the gelatin to chill until firm before serving.



STORE DRY & DO NOT REFRIGERATE



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OR 3 1/2 SHEETS

BEEF GELATIN

Grass-fed & Pasture-raised

UNFLAVORED

Applications



Gelatin desserts and gummies



Thickening/Stabilizer substitute



Cooking

NET WEIGHT 16 oz (454 g)

Nutrition Facts

38 servings per container
Serving size 1 tablespoon (12g)

Amount per serving

Calories

40

% Daily Value*

Total Fat	0g	0%
Saturated Fat	0g	0%
Trans Fat	0g	
Polyunsaturated Fat	0g	
Monounsaturated Fat	0g	
Cholesterol	0mg	0%
Sodium	35mg	2%
Total Carbohydrate	0g	0%
Dietary Fiber	0g	0%
Total Sugars	0g	
Includes	0g Added Sugars	0%
Protein	11g	0%

Not a significant source of vitamin D, calcium, iron, and potassium

*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.

INGREDIENTS: Bovine Gelatin

Manufactured for Great Lakes Gelatin Company, 253 Commerce Drive, Grayslake, IL 60030

Join the conversation
#LifewithGLG



Manufactured under the
highest quality standards.

CUSTOMER SERVICE:
847-223-8141

www.GREATLAKESGELATIN.COM



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