HYDRATION + INCORPORATION

Sheets
1. soften in cold water
2. squeeze out excess water
3. add to hot liquid (122°F | 50°C) and whisk to dissolve
4. heating above 140°F | 60°C will reduce setting power
5. strain and chill (optional)

Powder
1. bloom in cold base liquid
2. heat to 122°F | 50°C
3. whisk to dissolve
4. heating above 140°F | 60°C will reduce setting power
5. strain and chill (optional)

USE PERCENTAGE
.
6% - 1.7% (liquid’s weight)

Example

1000g (base liquid) x .01 (1%) = 10g (gelatin)
to set a medium body gel

SETTING + MELTING

Set Temp:
59°F | 15°C

Time Needed:
12 - 24 hrs

Melting Point:
77°F - 104°F | 22°C - 40°C

pH TOLERANCE

acidic
alkaline

0 1 2 3 4 5 6 7 8 9 10 11 12 13 14

4-10

GELATIN SHEET BLOOM STRENGTHS + WEIGHTS

<table>
<thead>
<tr>
<th>Grade</th>
<th>Bronze</th>
<th>Silver</th>
<th>Gold</th>
<th>Platinum</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bloom</td>
<td>125 - 135</td>
<td>160</td>
<td>190 - 220</td>
<td>235 - 265</td>
</tr>
<tr>
<td>Weight</td>
<td>3.3g</td>
<td>2.5g</td>
<td>2.0g</td>
<td>1.7g</td>
</tr>
</tbody>
</table>

DERIVED FROM ANIMAL COLLAGEN

28% bovine hides
27% pig skin
1% (other)
44%

INHIBITORS

Salt, Acids, prolonged heating, high alcohol (above 40%) proteolytic enzymes found in fresh kiwi, papaya, pineapple, peach, mango, guava, and fig.

PROMOTERS

Transglutaminase creates a strong, heat resistant gel by cross linking proteins. Common use percentage ranges from: .5% - 1%

TEXTURE + APPEARANCE

Texture = clear
Appearance = soft and elastic

VIDEO LECTURE AND FULL RESOURCE PAGE @ STELLACULINARY.COM / GELATIN