

Emulbinder



Blend of modified starch and citrus fibre, suitable for many kitchen applications. Gives a creamy texture, binds brightly both cold and hot, also freezer-proof. Makes sauces shine, gives a nice texture and shine to vegetable creams, gives extra crunchy to tuiles and other crisps. Gives texture to gluten-free bread, biscuits and cakes.



2-80gr/l



3-100°C

Processing

- Hot and cold soluble
- Mix with whisk or spatula
- Can be mixed
- Maximum 60gr/l, unless for crisps
- Cold and warm binding

Application

- sauces
- Coulis
- Lacquer
- Crisps
- vegetable dipp
- Fluid gel
- Marsmallow

Advantages

- Alcohol and acid resistant
- Sugar free
- Fat and/or cream substitute in sauces
- Creamy mouthfeel
- Shiny result
- Emulsifier for liquid, fat, sorbets and ice cream.
- Clear binding
- Lacquer does not drip and does not burn
- Gives extra crispiness
- Provides texture in gluten-free bread, cookies and cakes

More info & serving tips :

