



Inulines Blend

Blend of different fibres. Gives a greasy and creamy mouthfeel without using oil or cream. The Inulines Blend is ideal to use in de vegan kitchen, gastronomy and patisserie. The blend should be dissolved in a liquid, not in fats.



30-100gr/l



3-21°C

Processing

- Mixing required
- Cold and hot soluble and processable
- Maximum consumption 30gr/day
- First dissolve in liquid, not in fat

Application

- Cremeux
- Mousse
- Ice cream
- Crèmes

Advantages

- Ideal for vegan applications
- Reduces fat in your preparations
- Provides a creamy mouthfeel in your recipes
- Replacing/reducing butter and cream
- Alcohol and acid resistant

More info & serving tips :

