

Natural Emulsifier

Vegan substitute for eggs.



40-90gr/l



3-21°C

Processing

- Mixing required for binding activation
- Cold soluble and workable
- Emulsifies and binds

Application

- Emulsions
- Crèmeux

Advantages

- Alcohol and acid resistant
- Sugar free
- Suitable for cold use

More info &
serving tips :

