

## **Natural Emulsifier**

Vegan substitute for eggs.







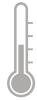








40-90gr/l



3-21°C

## **Processing**

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

## **Application**

- Emulsions
- Crémeux

## Advantages

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

More info & serving tips:

