Natural Gelatin Powder



Vegan substitute for gelatin.







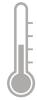








4-15gr/l



80°C

Processing

- Mix with whisk or mixer
- Best cold dissolve and then warm up
- Binds at 80°C, sets below 30°C

Application

• Vegan alternative to gelatin

Advantages

- Alcohol and acid resistant
- Vegan alternative to gelatin

More info & serving tips:

