

Natural Whip

Vegan substitute for egg white.







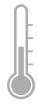








4-80gr/l



3-21°C

Processing

- Needs to be whipped (best mechanically)
- cold soluble and workable

Application

• Vegan substitute for egg white

Advantages

- Alcohol and acid resistant
- sugar free
- Vegan alternative to protein
- More stable than aquafaba
- Little influence on taste
- Ideal for using at the bar

More info & serving tips:

