

# 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 :

