

VEGETABLE GELLING AGENT

Mixture of plant-based gelling agent extracted from red algae and locust bean gum



Dose: 5 %

Code 38678
Weight 500 g u/box 6 u

PROPERTIES

Quick, thermoreversible jellification between 140-158 °F (60-70 °C). Firm, elastic texture.

USE

Mix with a cold liquid and bring to a boil while stirring. The mixture jellifies when cooled to between 140-158 °F (60-70 °C).

REMARKS

The gelatine it forms is very elastic, firm and easy to handle. NO adhesion to surfaces. A gelling agent that improves its capacity with calcium-containing fluids.

ELABORATIONS

Elastic jelly for sweet or savory applications, which can be shaped like candles or "fake pasta" like tagliatelle, spaghetti, macaroni, etc. No flour needed.

PRODUCT ADVANTAGES

- Quick jellification.
- Gelatine resistant to temperatures up to 158 °F (70 °C).
- Very elastic and firm texture.
- Allows liquids with high-alcohol levels to be jellified.
- Plant-based.



Allergens
No allergens



Vegetable Gelling Agent allows you to create firm and elastic gelatines. It also jellifies quickly, making it ideal for use in a dipping glaze.