

VIS

PASTRY

OTHER GELATO AND PASTRY COADJUVANTS

White translucent paste made from a mixture of saturated monoglycerides. It is an important adjuvant for pastry baked goods and it will help them keep the right moisture.



MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No applications provided for this product.

DETTAGLI PRODOTTO

Codice prodotto 01100065

ALLERGENI/CROSS CONTAMINAZIONI

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No allergens declared for this product.

INFO

Beschreibung

Emulsion aus gesättigten Monoglyceriden mit dem Aussehen einer durchscheinenden weißen Paste von weicher Konsistenz.

Denomination

Hilfsstoff für Backwaren. Halbfertigprodukt.

Directions for use

Direkt zum Teig hinzufügen, und zwar in einer Menge von 2 % des Mehlgewichts.
Verpackung nach jeder Entnahme wieder verschließen.



Extraordinary
made simple.