TRIM

PASTRY

OTHER GELATO AND PASTRY COADJUVANTS

Thickener for puree, pulp, juice made from tomato or fruit.
Very easy to use: it can be dissolved with no heating required.
Thanks to its special formulation, this product is able to avoid liquid oozing out (syneresis) and water evaporation during baking.



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 01070463

ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations

Soybeans

Milk

INFO

Description
thickener and stabilizer for tomato and fruit purees, pulps and juices. It avoids the syneresis and the evaporation of the humidity during cooking. TRIM is freezing resistant too.

Denomination
semifinished product for bakery and confectionery.

Directions for use
for pizza:
Tomato pulp_____g 1000
TRIM_____g 30/50
Salt_____g w. n.
mix TRIM and salt directly into the tomato pulp. Its dosage can vary according to the consistency of the product to be thickened.
For fruit purees and juices the dosage suggested is 3-5 %.