



SVELTO

PASTRY

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Emulsifier in paste form, made from monoglycerides. Useful in the making of sponge cake, ladyfingers and whipped mass made from eggs. It increase the capacity to inglobe air during the whipping, which results in excellent, well-risen, soft products with regular structure. It can be use in ice cream making too, in order to produce greater volume and excellent creamy texture that last for long.

Product details

COD 000491

Allergeni/cross contaminazioni