

ZUCCHERO INVERTITO

PASTRY OTHER SUGARS

Ready-to-use and versatile product for use in both pastry and ice cream. It has anti-crystallizing properties. This sugar, with a low caramelization point respect to common sugar, becomes an indispensable ingredient if you need a to give a more intense colour in pastry and bakery products, or to give a better structure and creaminess to an ice-cream keeping them longer.

Easy to mix with liquids and mixtures, with a very high anti-freezing power in order to maintain ice-cream soft and spreadable even if stored at temperatures below -13/-14° C. Its use is highly recommended in mixtures with an excess of dry residues, like chocolate ice-cream or hazelnut and other dried fruit.



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 01030331

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

Advantages

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Details

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GROUP

Extraordinary
made simple.

Description

INVERT SUGAR has several applications in the confectionery and ice-cream making field. Its lower caramelisation point compared to ordinary (saccharose) sugar and the fact that it cannot be crystallized make it an indispensable ingredient for those who seek better colouring for their oven-baked confectionery or enhanced, longer-lasting plasticity and softness in their ice creams. INVERT SUGAR is particularly easy to be dispersed in liquids and doughs.

Denomination

invert sugar syrup. Dry matter: 75 % in weight Invert sugar on dry matter: 70 % in weight

Directions for use

the product is ready for use in different pastry applications and for ice-creams preparation



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