



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.

Product details

COD 000499

Allergeni/cross contaminazioni