



SVELTO 178/C 10

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 01100147

CLAIMS

DIRECTIONS FOR USE

ICE CREAMS

the recommended quantity is between 4 to 6 grams per litre of base mixture and should be added before the freezing process. With horizontal batch freezers the quantity should be slightly reduced.

SPONGE

add 1-2 % of SVELTO to the total amount of the ingredients, according to the recipe and the equipment. Close the packaging after each utilization. Whip for about 3/6 minutes and in any case until when the dough will be perfectly whipped. Deposit in the moulds and bake as usual.

TECHNICAL DENOMINATION

improver for ice-creams and bakery products. Semifinished product.