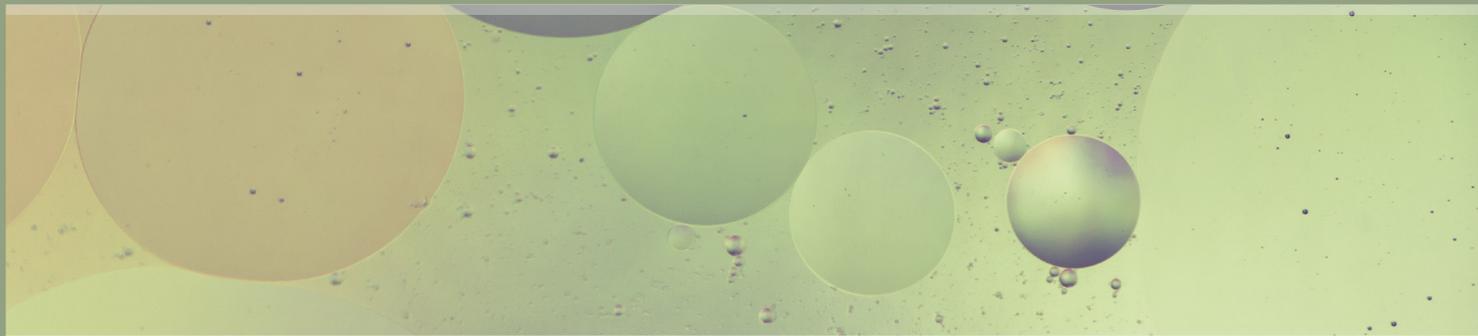




# TEXTURES

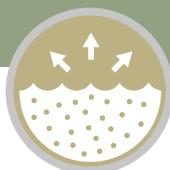


## TEXTURES

# AERATION

VEGETABLE EMULSIFIER  
OIL-IN-WATER STRUCTURING AGENT

250g e



5.4 kcal/g

### OIL-IN-WATER EMULSIFIER

FATTY THICKENER IN FLAKES

Due to its emulsifying and stabilising properties, DAYELET AERATION is applied to increase the melting point in fats, and create all types of textures in fats and oils. It is traditionally used in the elaboration of margarines, ice creams and chewing gum. It is also widely used in gastronomy to solidify vegetable oils (olive, soy, almond, sunflower, etc.) and create thick creams and textures. Its addition levels are approximately 30 g per litre, if employed as an emulsifier, and 60 g per litre, if employed as a thickener agent.

**THIS PRODUCT IS:**  
sugar-free, gluten-free, lactose-free, egg-free and salt-free.

**IT IS ALSO SUITABLE FOR:**  
diabetics, coeliacs, vegetarians, vegans.

**COMPOSITION:**  
glycerol monostearate.

**NUTRITION INFORMATION PER 100g:**  
540 kcal/100g. Carbohydrates: 0% (0% of them are polyols). Other hydrates: 0%. Nutritional fibres: 0%.  
Fat: 60% (Saturated fat: 59%). Protein: 0%. Sodium: 0%.  
VERY LOW Glycemic Index = 0

**MORE INFORMATION:**  
<http://www.dayelet.co.uk/aeration.html>

### SUGAR-FREE, GLUTEN-FREE, EGG-FREE, LACTOSE-FREE AND SALT-FREE.

DAYELET AERATION is an organic by-product of vegetable glycerine and vegetable fatty acids. It is presented in odourless and flavourless flakes. It emulsifies and stabilises oil-in-water mixtures. It incorporates air in all recipes containing eggs; therefore, the amount eggs can be reduced in several recipes, for example, in ice creams and cakes. It is a perfect ingredient for fats and oils; although it must first be dissolved at a high temperature (65 °C) and then slowly added to the liquid emulsion.



Emulift Ibérica, s.l.  
c/ Copérnico, 40 n.4  
08784 Piera (Barcelona).  
Reg. Sanitario: 31.25/B.