



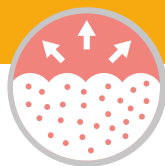
TEXTURES

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FOAMING

VEGETABLE EMULSIFIER IN POWDER FORM
WATER-IN-OIL FOAMING AGENT

200g e



6.5 kcal/g

VEGETABLE EMULSIFIER IN POWDER FORM WATER-IN-OIL FOAMING AGENT

DAYELET FOAMING stabilises and incorporates air into fat and water mixtures, for this reason, it is used in many types of foods such as creams, margarine, ice creams, mousses, sauces, chewing gum, nougats, marzipan, etc. In gastronomy, it is essential for emulsifying liquors and soy lecithin, and since it easily incorporates air into the mixtures, it is perfect for creating a wide range of tasty sauces, foams, and decorative airs. Depending on the particular recipe and the desired volume, its addition levels may vary between 10 g to 20 g per total kilogram or litre (between 1% and 2%).

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

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

COMPOSITION:
sucrose esters of fatty acids.

NUTRITION INFORMATION PER 100g:
650 kcal/100g. Carbohydrates: 4% (0% of them are polyols). Other hydrates: 0%. Nutritional fibres: 0%.
Fat: 70% (Saturated fat: 69%). Protein: 0%. Sodium: 0%.
VERY LOW Glycemic Index = 4

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

GLUTEN-FREE, EGG-FREE, LACTOSE-FREE, SOY-FREE, AND SALT-FREE.

DAYELET FOAMING should be first dissolved in a solution at room temperature, and then slowly added to oil or fat. If we want to incorporate it directly to oil or fat, we should first dissolve it at a temperature of 65 °C, and then we can whisk it with the mixer and place it in the fridge between six and twelve hours. Depending on the particular recipe and the desired volume, its addition levels may vary between 10 g to 20 g per total kilogram or litre (between 1% and 2%). Each gram of DAYELET FOAMING needs to absorb a specific amount of liquid (water, egg whites, syrups, juices, liquors, etc.). If the mixture becomes too thick, some extra liquid may be added until the desired consistency is achieved.



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