



CULINARY TEXTURES

POWDERED TEXTURISER

GLUCO

CALCIUM GLUCONATE-LACTATE
CALCIUM SOURCE

250g e



0 kcal/g

POWDERED TEXTURISER: CALCIUM GLUCONATE-LACTATE CALCIUM SOURCE

DAYELET GLUCO is a compound mixture of two salts which provide calcium: Calcium gluconate and calcium lactate. It is presented in an odourless and colourless granulated-white-powder form. It is used in molecular cooking to perform 'inverse spherification' (shaping a liquid into spheres). The term 'inverse' is used for spherifications performed with substances containing no calcium. In this instance, DAYELET GLUCO (calcium supplement) is added first to the liquid to be spherificated (fruit juice, stock, etc). Then, by means of a spoon or syringe, we introduce small doses of this mix into a water bath with DAYELET ALGIN (alginate). Each dose will form a gel in a spherical form; the spheres will last long enough to be plated. The thickness of the sphere's membrane will depend on the time it remains into the alginate bath.

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

IT IS ALSO SUITABLE FOR:
diabetics, coeliacs, vegetarians, vegans, and for people following weight control diets.

COMPOSITION:
calcium gluconate calcium lactate.

NUTRITION INFORMATION PER 100g:
0 kcal/100g. Carbohydrates: 0% (0% of them are polyols). Other hydrates: 0%. Nutritional fibres: 0%. Fat: 0% (Saturated fat: 0%). Protein: 0%. Sodium: 0%. It is a calcium source, providing a calcium intake of 12%.

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

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