



SUGAR-FREE ICE CREAMS



SUGAR-FREE STABILISER WHIPPED CREAM

ANTI-CRYSTALLIZING AGENT
FOR WHIPPED CREAM

300g e



4.15 kcal/g

SUGAR-FREE STABILISER

IN POWDER FORM FOR WHIPPED CREAM DESSERTS

Our DAYELET CREAM stabiliser is a flavourless complex mix of dairy protein and sugar-free carbohydrates that is added to the cream in the mixer or the whipping machine. It prevents the disappearance or crystallization of whey when chilling or freezing. It provides stability and consistency to the cream, regulating its texture and creaminess. It can be used in all types of desserts based on cream, such as :fillings, truffles, mousses, crème anglaise, frozen creams, cupcakes, or goblet desserts.

THIS PRODUCT IS:

sugar-free, gluten-free, egg-free and fructose-free.

IT IS ALSO SUITABLE FOR:

diabetics, coeliacs, vegetarians and for people following weight control diets.

COMPOSITION:

corn maltodextrin, modified potato starch, vegetable fat, dairy protein, emulsifier E472, and stabilizer: sodium alginate.

NUTRITION INFORMATION PER 100g:

415 kcal/100g. Carbohydrates: 91% (0% of them are polyols). Other hydrates: 2%. Nutritional fibres: 0%. Fat: 5% (Saturated fat: 3%). Protein: 1.5%. Sodium: 0.1%.

IT CONTAINS LACTOSE.

MEDIUM Glycemic index = 50.

MORE INFORMATION:

<http://www.dayelet.co.uk/cream-stabiliser.html>

SUGAR-FREE, GLUTEN-FREE, EGG-FREE, AND FRUCTOSE-FREE.

DAYELET CREAM is the perfect stabiliser for freezing and defrosting all types of desserts based on cream, since it prevents crystallization. It can substitute the amount of gelatin employed in many recipes. In order to use it, mix first 30 to 40 g of DAYELET CREAM stabiliser with 100/200 g of sugar or DAYELET SEMIFREDDOS*. Sprinkle the mix on top of one litre of the cream to be whipped.

(* If you wish to prepare this fast truffle with "no sugar and reduced calories", you must replace the sugar with the same weight of our DAYELET SEMIFREDDOS Sweetener.



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