

GELCREM HOT

Refined corn starch treated at high temperatures



Dose: 20-50 g/L

Code	Weight	u/box
38673	500 g	6 u

PROPERTIES

Thickening agent for hot elaborations. Resists high temperatures and is stable to put in the oven.

USE

Mix in cold and heat until boiling.

APPLICATION

Any kind of liquid or semi-liquid elaboration.

REMARKS

Allows freezing.

ELABORATIONS

Cooked creams as e.g. pastry custards / Hot creams / Béchamel sauce.



Using Gelcrem Hot we can thicken hot creams getting freezable and very stable at high temperatures elaborations.