

## INULIN HOT

Inulin 100% derived from chicory root



Dose: 0,5-2 %

Code	Weight	u/box
39460	600 g	6 u

### PROPERTIES

95% solids / PAC = 5% / POD = 0%. This type of inulin has the highest level of texturing properties. It has a very high purity developed to improve the texture of a range of food applications giving it a fatty sensation in the mouth. Neutral flavour.

### USE

Add to a liquid and stir vigorously, heat to between 50 and 70 °C for better dispersion. Once added to the liquid, leave the mixture at 5 °C for 2 hours until fully hydrated. Subsequently, it can be frozen without losing any of its properties.

### REMARKS

Good texturing capacity providing a fatty sensation to the liquid to which it is added, achieving *cremeaux* with a cutting texture in high doses. Good solubility in hot temperatures (60 °C). From 70 °C, it starts to decompose and loses its texturing properties. Thermo-reversible between 35 and 40 °C. Prevents syneresis in defrosting.

### ELABORATIONS

Creams and *cremeaux* without fat. Reduction or substitution of the fatty part of mousses, oven baked goods, ice creams, creams and recipes in general.



*Inulin is a fiber that provides a creamy texture when mixed with liquid. The ideal substitute for some solids and reducing recipes' fat content.*