

A 100 % plant origin gelling agent, not considered an additive (E)

Slow gelling, creamier textures

Does not add flavour to liquids

Features

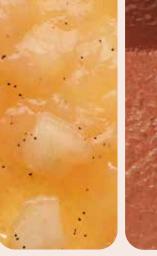
- **A plant-based gelling agent,** ideal for customers looking for clean label solutions, not considered an additive. An alternative to agar-agar, pectins and carrageenans.
- Creates a wide range of possible textures. Also (2) gels in acids and very salty liquids, such as soy sauce, dairy bases and even high-proof alcohols (from quantities of 0.8 %).
- (3) Can withstand temperatures of over 160 °F (70 °C) and retain a gelled texture. Heat-reversible from 185 °F (85 °C).

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Quantity: 0,1% - 2%.

Best uses





Compotes

Custards and curds