



Ingredients to reimagine gastronomy

Gracila Gel

43201

Gracilaria seaweed powder



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



Slow gelling, **creamier textures**



Does not add flavour to liquids

Features

- 1** 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.**
- 2** **Creates a wide range of possible textures.** Also 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).**



Quantity:
0,1% - 2 %.

Best uses



Gelatins



Gels



Compotes



Custards and curds