

## POTATOWHIP

Deodorized potato protein powder



Dose: 1-4 % (as an emulsifier and airing agent)  
up to 8 % (as a coagulant agent)

Code	Weight	u/box
38967	400 g	6 u

### PROPERTIES

Whipping and foaming effect. Emulsifying and coagulant capacity.

### USE

Mix while cold in the liquid base with no fat content and disperse with strong agitation. In order to get a uniform and stable whipping effect it's convenient to use an automatic beater machine. Whipping effect can be improved by hydrating the product for 24 hours before beating. It works both cold and hot.

### APPLICATION

Any aqueous liquid, regardless of its pH (fruit and vegetable pulps, smoothies, de-fatted broths, flavoured waters). In the case of liquids containing enzymes, whipping power is disabled by them and so they have to be disabled by heat (70 °C) before adding Potatowhip.

### REMARKS

High solubility and air retention capacity. Substitute of egg white or albumin due to its coagulant capacity. Suitable for vegan, ovo-vegetarian and ovo-lacto vegetarian diets. Coagulant capacity in a 8% proportion from 55 °C.

### ELABORATIONS

Meringues, sponge cakes, doughs, macarons, marshmallows, mousses, soufflé, foams...

### PRODUCT ADVANTAGES

- Suitable for vegan, ovo-vegetarian and ovo-lacto vegetarian diets.
- High airing, emulsifying and coagulant capacity.
- Water from egg white can be substituted by liquids that may add flavour.
- Works in a high pH range.
- Coagulant capacity from 55 °C.



*Potatowhip is a plant-based protein that allows all types of non-fatty liquids to be whipped and applied to preparations that require coagulation.*