

Potatowhip cold



For cold preparations

43124 450 g

EMULSION AERATION

Product video



Properties

A substitute for egg white in cold preparations. Its emulsifying properties improve texture, stability, and mouthfeel. It has a neutral taste that will not interfere with preparations' flavor.

Dose

Between 3-5%

Function

Allows liquids such as fruit purées and infusions to be whipped, resulting in more flavor.



Uses



Raw meringue



Cold sauces



Mousse

Why launch another Potatowhip?

Sosa

Main reasons

- Potatowhip Cold has a neutral color and flavor. These characteristics enable us to ensure a clear, strong flavor and purer colors in our preparations.
- It can be used in cold preparations.
- It allows us to prepare cold sauces such as egg-free (vegan) mayonnaises.
- Potatowhip Cold is already known by great chefs and schools such as Toni Rodriguez and L'École Valrhona.



What is the key difference?

- Flavour and colour.

What sets it apart at the technical level?

- Potatowhip has coagulant capacity while Potatowhip Cold does not.

Why is there a difference in price?

- Mainly because of raw material. Potatowhip Cold contains a potato protein that is extracted through a more advanced technological process.

