

VEGAN MOUSSE GELATINE

Mixture of agar agar and tapioca starch. Plant origin



Dose: 1,5-2,5%

Code	Weight	u/box
37857	500 g	6 u

PROPERTIES

Gelling agent formulated specifically for the gelification of vegan mousses. Gelification temperature below 32-40 °C. Freeze resistant.

USE

Add the powder to the base cream of the cold mousse. Mix and heat to between 90 and 100 °C, stirring all the time. Let it cool to between 50 and 60 °C and mix with the aerated part doing encircling movements. Pour into molds or your chosen container and cool. It can be frozen without causing syneresis.

REMARKS

It allows the gelling of all types of mousse with a wide pH range. It is a hydrocolloid product so it should always be applied to the aqueous part of the recipe. It is advised that the aerated part of the mousse is a meringue made using plant protein, so you can work at high temperatures and give enough time for the full incorporation of the aerated part and distribution into the desired containers before gelification occurs.

ELABORATIONS

Gelification of vegan mousses made with fruit, citrus fruit, chocolate, dried fruit or spices.

PRODUCT ADVANTAGES

- Vegan gelling agent.
- Gelling with high pH range (3.5 to 7).
- Low gelling temperature.
- Allows freezing without causing syneresis.
- It forms a sturdy gelatine, which makes for a clean cut. Pleasant on the palate.



Vegan Mousse Gelatine allows us to replace animal origin gelatine while keeping similar characteristics in terms of gelling.