

GELCREM COLD

Modified potato starch



Dose: 40-80 g/L

Code	Weight	u/box
38674	500 g	6 u

PROPERTIES

Thickening agent. Gives a creamy texture (as e.g. pastry cream) in cold.

USE

Mix in cold or hot.

APPLICATION

Substitute for corn starch, for any kind of liquids.

REMARKS

Stable viscosity in the oven, stable in acid mixes.

ELABORATIONS

Creams as e.g. raw pastry cream / Cold creams.

OTHER ELABORATIONS

Texturized soups.



Using Gelcrem Cold we can thicken liquids without applying heat, preserving all their organoleptic properties in terms of flavour and colour. We will get freezable and resistant to high temperatures elaborations.