

# VEGETAL GELLING AGENT

Plant-based gelling agent extracted from red algae and locust bean gum



Measure: 50g/L



Code	Weight	u/box
48648	500 g/ 1.1 lbs	6 u

## RECOMMENDED USAGE

Quick, thermoreversible gelification to create firm elastic textures. Firm, elastic texture. Elastic jelly for sweet or savory applications, which can be shaped like veils, glaze, candles or “pasta” like tagliatelle. No flour needed.

## HOW TO USE

Mix with any kind of liquid with water content higher than 80% and bring to a boil while stirring. The mixture gelifies when cooled between 140-158 °F (60-70 °C).

## PRODUCT ADVANTAGES

- Quick gelification.
- Gelatin resistant to temperatures up to 158 °F (70 °C).
- Very elastic and firm texture.
- Allows liquids with high-alcohol levels to be jellified.
- Plant-based.

**Tip:** The gelatin formed by our Vegetal Gelling Agent is very elastic, firm and easy to handle. No adhesion to surfaces. Capacity is improved with calcium-containing fluids.



*Vegetable Gelling Agent allows you to create firm and elastic gels. It also sets quickly, making it ideal for use in glazes.*

THICKENING AGENTS

VALRHONA  
SELECTION

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