

# VEGAN MOUSSE GELATIN

Blend of agar agar and tapioca starch

Plant origin • Gelling power for mousse preparation



Measure: 15-25g/kg

Code	Weight	u/box
48656	500 g/ 1.1 lbs	6 u

## RECOMMENDED USAGE

Allows the gelling of all types of mousse with a wide pH range. Gelling agent formulated specifically for the gelification of vegan mousses. Gelification of vegan mousses made with fruit, citrus fruit, chocolate, dried fruit or spices. Gelification temperature below 90-104°F (32-40°C). Freeze resistant.

## HOW TO USE

Add the powder to the base cream of the cold mousse. Mix and heat to between 194°F (90°C) and 212°F (100°C), stirring constantly. Let it cool to between 122°F (50°C) and 140°F (60°C) and incorporate air into mixture by using a whipping tool and encircling movements. Pour into molds or your chosen container and cool. It can be frozen and the liquid will not separate.



## 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 gelatin, which makes for a clean cut.
- Pleasant on the palate.

**Tip:** This is a hydrocolloid product so it should always be applied to the aqueous part of the recipe. We advise 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 full incorporation of aerated mixture and distribution into the desired containers before gelification occurs.



*Vegan Mousse Gelatin allows us to replace animal origin gelatin while keeping similar gelling characteristics.*

PLANT-BASED GELLING AGENTS

VALRHONA  
SELECTION

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