

Baking ingredient – Cold juice binding agent – cold soluble

Article number: 301160



Powder – highly productive
filling quantity: 150 g

Basic mixture for binding liquids.

Vegan, lactose-free and gluten-free

Description

Suitable for firm fillings and coatings. Prevents juice or fruits from running out and soaking the cake. With our baking ingredients you buy professional high-quality products. They are produced of best raw material in Germany. All products are easy to process and create a perfect baking result.

Sealed plastic container in folding box. With instructions and recipe suggestions. The item is excluded from the exchange.

Manual

Cherry filling, e.g. for Black Forest gateau: mix 30 g cold juice binding agent with approx. 30 g sugar and gradually add enough juice (approx. 0.25 l) to create a pudding-like mass. Finally, fold in the cherries. Toss frozen fruit into the cold juice binding agent, such that the escaping juice is bound when defrosting and the fruit base is not saturated.

Store cool and dry!
Close packaging after use!

SAFETY NOTE: Follow instructions for use and information for allergy sufferers!

Nutrition Facts

Nutritional value per	100 g
physiological energy value	1624 kJ / 382 kcal
fat	0 g
hereof saturated fatty acids	0 g
carbohydrates	95 g
hereof sugar	0 g
protein	< 0,5
salt	0.75 g

Ingredients

Modified starch: acetylated distarch adipate (E 1422)

- gluten-free
- kosher and halal!

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