



Sasa













modern gastronomy

texturizers gelling agents

The textures are alimentary additives beginning with natural ingredients that isolate and potentiate the modifying elements of the textures present in the natural form.

Textures allow the chef or baker to use products that were, up until now, destined for the food industry.

Textures make possible the modification of the same while conserving the maximum gustatory qualities of the product whose texture we want to modify.

Article	Dose	Usage	Properties
Powdered Vegetable Gelling Agent Vegetable Origin: Carrageenan (red algae) + Locust Bean Gum (carob)  3 Kg  0,5 Kg 58050000	50 gr/l	Heat to over 65°C and use. Gelling temperature: 60°C Heat resistant up to 65°C	The only gelatine that is completely transparent. Similar texture to agar-agar but much more elastic and resistant. In small quantities it acts as a thickener. Resistant enough for mise-en-place. It is thermo-reversible.
Elastic  4,5 Kg  0,75 Kg 58050036			
Agar Agar  3 Kg  0,5 Kg 58050115	2-3 gr/kg	Heat to 90°C and use. It can be reheated as necessary. Gelling temperature: 60°C	Soft texture. Not very elastic.
Metigel  1,8 Kg  0,3 Kg 58050020		-Aerating effect: 15g/l (hot) -Thickening effect: 20g/l (cold) -Gelling effect: 20g/l (hot) - Sticking effect: 30g/l (hot)	Jellifies at 60°C. When it cools it softens. Mix at room temperature with a base liquid. Cool to 3-4°C. It can be used when it reaches 65°C.
Gelburger  3 Kg  0,5 Kg 58050031	15 gr/kg	Mix 15g of Gelburger with the product (meats, fish . . . , minced or chopped). Add approx. 100g of liquid per kg of mixture. Leave for 30/40min at room temperature until the sticking-gel forms. Heat if necessary.	
InstantGEL Animal Origin: Collagen  3 Kg  0,5 Kg 58050008	55 gr/l	Instant substitute for sheet gelatine or "cola de pescado" 1 sheet of gelatine = 8gr of InstantGEL.	It is instant so there is no need to heat it, which makes it ideal for maintaining the properties of ingredients. Resistant over a gas flame for approx. 30mins. Elastic.

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