













# Sasa

modern gastronomy

# texturizers

agents  
of charge

thickeners

Article	Dose	Usage	Properties
<b>Maltosec</b>  1 Kg  0,5 Kg  58050030			Soluble both cold and hot. Capacity to absorb oils, and convert them into powder that can be handled.
<b>GelEspesa (Xantana)</b> Vegetable Origin: Xanthan Gum. By-product of the bacteria: "Xanthomonas campestris" on corn.  3 Kg  0,5 Kg  58050011	10gr/l according to the thickness required.	It can be dissolved hot or cold in 1 litre of liquid. Beat with a whisk or in an electric mixer until it thickens.	It only thickens. It never forms a solid gel. Resistant to gas. Soluble when cold. Takes effect at cold temperatures
<b>Gelcrem Cold</b> Modified potato starch  3 Kg  0,5 Kg  58050026	60-80gr/l	Mix cold or hot.	Colourless thickener that gives a creamy texture (like confectioners' cream). Stable viscosity in the oven. Stable in acidic mixtures.
<b>Gelcrem Hot</b>  3 Kg  0,5 Kg  58050040			
<b>Pomada</b>  3 Kg  0,5 Kg  58050042			

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