

## **LEVOSUCROL 14**

Pure invert sugar with a high sweetening power, white colour and creamy texture. Because of a particular production process, this product does not crystallize and this feature makes it an useful ingredient to make excellent buttercream, glaze and covering. If compared to sucrose, LEVOSUCROL shows a higher water-solubility, which results in an extended soft texture of baked goods. Moreover, its anti-freezing properties make it very useful in ice cream making too.

**PRODUCT DETAILS** 

COD 01030177

CLAIMS

## **DIRECTIONS FOR USE**

dosages in percentage on the sugar used in the production: croissant, brioche, panettone, pandoro colomba 25-30% dry biscuits and petits fours 5% cakes, sponge cakes 5-10% butter creams 25-35% For refined butter creams use 600-700 grams of LEVOSUCROL each 1000 grams of butter or margarine. In the torrone totally or partially substitute the honey with LEVOSUCROL. Egg ice-creams: LEVOSUCROL 85 grs (base 1 litre milk) sugar 250 grs Fruit ice-creams: LEVOSUCROL 280 grs sugar 420 grs

## **TECHNICAL DENOMINATION**

Cristallized invert sugar syrup. Dry matter: 81% on the weight Content on invert sugar in weight: 90% on the dry matter.



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