



## ZUCCHERO INVERTITO T 14

Ready-to-use and versatile product for use in both pastry and ice cream. It has anti-crystallizing properties. This sugar, with a low caramelization point respect to common sugar, becomes an indispensable ingredient if you need a to give a more intense colour in pastry and bakery products, or to give a better structure and creaminess to an ice-cream keeping them longer.

### PRODUCT DETAILS

COD 01030331

CLAIMS

### DIRECTIONS FOR USE

the product is ready for use in different pastry applications and for ice-creams preparation

### TECHNICAL DENOMINATION

invert sugar syrup. Dry matter: 75 % in weight Invert sugar on dry matter: 70 % in weight