



APITO WHIPPET PASTE

OVERVIEW

A high quality lacto albumen product with stabilising effect in sponges and cakes.

USAGE

8 - 10% on high ratio flour.

INGREDIENTS

Water, Emulsifiers (471, 475), Humectant (1520), Sugar, Dextrose, Acidity Regulator (570), Preservatives (202, 211), Flavour

PACKAGING

Code
2121-60

Size

Type
Plastic Pail

Palletisation



STORAGE

Below 25°C, in Dry and Dark Conditions



SHELF LIFE

9 Months (270) days



TYPE

Paste



CATEGORY

Cakes, Muffins & Slices, Stabilisers



INGREDIENT FEATURES

Vegan, Vegetarian



BRANDS

Apito