

Oblates

Ingredients

Potato starch – corn starch – soya lecithin

Culinary data

Oblates are food quality papers.

They enables:

- to make transparents raviolis with a liquid core or not,
- to make crispy films,
- to make transparents and crispy nems and sushis,...

Technological data

Dissolution

Oblates are soluble in water and insoluble in oil.

They totally dissolve as soon as it comes into contact with moisture.

Sensory properties

The oblate is completely tasteless and neither changes nor modifies to the smallest degree the taste of the products it comes into contact with.

Preservation

Oblates quickly reabsorb room humidity. It's advised to keep the products made of oblates away from moisture.

Storage

Store in a closed hermetic packaging, in a cool and dry place.



Scientific data

Origin

These extremely thin food quality paper are produced by the process:



Production of alimentary sheets: oblates

History

For years now, whether it is in hospitals, chemists or at home, the Japanese have been using food quality casing for their medicinal preparations and facilitate their absorption.

Informations extracted from manufacturer data