

cuisineinnovation

Science et technologie au service de la création culinaire

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Veigel

Ingredients

Agar-agar E406

Culinary data

Veigel is a gelling agent for all food preparations.

Technological data

Dissolution

The amount usually used is ranging from 0.8 to 1g of agar-agar for 100g of final preparation.

Gelling temperatures

T° gelification: 35°C

Jelly texture : from 35° to 90°C

T° melting: 90°C

Storage / Traceability

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

Origin: Italy

Packaged in a workshop which is ISO9001 certified



Energy value	588-714 kJ 140-170 kcal
Fats	< 0,5g
Of which saturates	< 0,1g
Carbohydrates	< 0,5g
Of which sugars	< 0,5g
Dietary fibres	80g
Proteins	0,5g
Salt	0,01g

Sensory properties

Off white powder

Neutral taste and smell

HALAL

VEGAN

CASHER

SANS
OGM

SANS
CONTAMI-
NANTS

SANS
ALLER-
GÈNES

