

## Cuisine Tech Cremodan 64 Sorbet Stabilizer

Hot process stabilizer for sorbets. Applications: To delay the formation of large ice crystals in sorbets. Improves emulsification and extends shelf life with proper texture.

### Product Details

<b>Item</b>	141503
<b>Brand</b>	Cuisine Tech
<b>Sold By</b>	EA
<b>Pack Qty</b>	1
<b>Pack Size</b>	1 LB
<b>Case GTIN/EAN/UPC</b>	N/A
<b>Unit UPC</b>	837775000078
<b>Country of Origin</b>	USA
<b>Storage</b>	Dry
<b>Kosher</b>	No
<b>Gross Case Weight</b>	1.5 LB
<b>Ingredients</b>	Gelatin, locust bean gum, cellulose gum, guar gum, milk whey protein concentrate, standardized with dextrose.

