

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

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

