

# Cuisine Tech Uno Stabilizer

Uno Stabilizer is a plant based stabilizer that contains no gelatin. It can be used in both hot and cold process production and both fat based (ice cream, gelato) and water based (sorbet, sorbetto) mixtures. Excellent mouthfeel, flavor release, and heat shock resistance. A lower dosage is needed 1.0-1.5 grams per kilo of mixture as opposed to 5g/kg with Cremodan 30.



## Product Details

Item	141509
Brand	Cuisine Tech
Sold By	EA
Pack Qty	1
Pack Size	1 LB
Case GTIN/EAN/UPC	N/A
Unit UPC	837775017038
Country of Origin	USA
Storage	Dry
Kosher	No
Gross Case Weight	1.5 LB
Ingredients	Guar gum, carrageenan, standardized with dextrose.