

## 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

<b>Item</b>	141509
<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>	837775017038
<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>	Guar gum, carrageenan, standardized with dextrose.