

Euro Sugar Nevuline Invert Sugar Paste

Nevuline® is an invert sugar syrup, partially crystallized, obtained by total hydrolysis of sucrose. Its highly dry substance and the presence of micro crystals confers a pasty aspect to it. Nevuline® is made up of equal parts of fructose and glucose resulting from the hydrolysis of sucrose. Used as a technical ingredient it has specific properties: anti-caking, higher sweetness, improved conservation, reinforcement of the coloring of the baked products, lowering of freezing point. Nevuline® is used in many applications: yellow pastes, viennoiseries, confectionery, butter creams, soaking syrups. As a replacement of part of sugars: croissant and brioche (25- 30%); soft doughs (30-35%); white bread (20g per kilo of flour); dry cakes (4-5%); genoise, cakes, madeleine (5-10%); buttercream (25-40%). Should not be used for ice cream or sorbet.



Product Details

Item	140404
Brand	Euro Sugar
Sold By	EA
Pack Qty	1
Pack Size	15.4 LB
Case GTIN/EAN/UPC	30719000110804
Unit UPC	3071900011004
Country of Origin	France
Storage	Dry
Kosher	Yes
Gross Case Weight	15.95 LB
Ingredients	Crystallized inverted sugar syrup (82%), water (18%).