

## 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

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