



## LEVOSUCROL 14

Pure invert sugar with a high sweetening power, white colour and creamy texture. Because of a particular production process, this product does not crystallize and this feature makes it an useful ingredient to make excellent buttercream, glaze and covering. If compared to sucrose, LEVOSUCROL shows a higher water-solubility, which results in an extended soft texture of baked goods. Moreover, its anti-freezing properties make it very useful in ice cream making too.

### PRODUCT DETAILS

COD 01030177

CLAIMS

### DIRECTIONS FOR USE

dosages in percentage on the sugar used in the production:

croissant, brioche, panettone, pandoro

colomba 25-30%

dry biscuits and petits fours 5%

cakes, sponge cakes 5-10%

butter creams 25-35%

For refined butter creams use 600-700 grams of LEVOSUCROL each 1000 grams of butter or margarine.

In the torrone totally or partially substitute the honey with LEVOSUCROL.

Egg ice-creams: LEVOSUCROL 85 grs

(base 1 litre milk) sugar 250 grs

Fruit ice-creams: LEVOSUCROL 280 grs

sugar 420 grs

### TECHNICAL DENOMINATION

Cristallized invert sugar syrup. Dry matter: 81% on the weight Content on invert sugar in weight: 90% on the dry matter.