

## Functional Compounds

# Vivasweet



**Stabilizing system**  
for cream patisserie,  
Bavarian & pastry cream  
and similar products applications  
(hot-cold).

Indicative Dosage 2-6%

### BENEFITS

- Prevention of water migration between the dough and the filling
- Creamy and shiny appearance
- Control of syneresis
- Freeze and thaw stability



### BENEFITS

- Increase of L - value
- Fully dispersible

# Bianco+

**Functional whitening**  
food additive  
TiO<sub>2</sub> replacer (E171)

**Use in** glazes, fillings, coatings  
beverages, premixes

Indicative Dosage 1-2%

Functional Compounds

# Whip PRO+

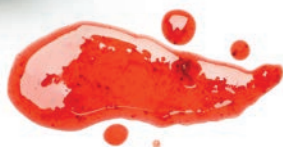
**Special stabilizing system**  
based on high aerated emul-  
sifiers for waffles, pancakes,  
crepes, cakes, muffins

**Indicative Dosage** 4-6% flour based



## BENEFITS

- Improved volume
- Finer crumb and texture
- Stall retrogradation of starch



## BENEFITS

- Bake stability
- Creamy and shiny appearance
- Control of syneresis
- Excellent mouthfeel
- Fat mimetic behavior

# Vivagel Series

## Special stabilizing system

based on based on hydrocolloids  
to produce bake stable custard –  
confectionary creams, pie fillings,  
mayo dressings etc.

## Available grades

Vivagel bake stable  
Vivagel bake stable 200  
Vivagel 500

**Indicative Dosage** 0.5-1.5%