

LEVOSUCROL

PASTRY OTHER SUGARS

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.



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Extraordinary
made simple.