



Premium Quality Nut powders from Uelzena – made from top quality nut paste bound gently on a carrier using the LiCAP® process.

Not only do Uelzena nut powders please the palate, they also convince with a distinguished structure, natural colour and are perfect to be incorporated into other food systems.

The nut powders are especially suitable as a flavour and aroma giving, colour enhancing raw material in:

- Cakes and tortes
- Baking mixes
- Confectionary (for fillings and decorations)
- Ice creams
- Dessert and pudding powders
- Fresh desserts and yogurts
- Dairy drinks (RTD or beverage powders)

The **nut powders** are perfectly homogenous mixable into liquids, creams, ice creams or whipped cream bases. Working SENS series nut powders into whipped cream and other creams the loss of aeration of the whipped cream is substantially smaller than the use of pure paste. All **nut powders** have optimum melting characteristics, deliver outstanding taste experience that please the palate and are also the perfect solution for decoration. The fact that these products are available in powder form makes these nut powders very easy to blend with baking, ice cream or dessert mixes in powder form.

The **nut powders** do not contain any added flavour, preservative agent or food colouring. Depending on the application and purpose of use, the dosage is approx. 5 – 10%. Application tests performed by our customers have shown that nut paste can be perfectly substituted 1:1 with the nut powders. As a result, the final product will have a stronger flavour and a comparable colour. Comparing the nut powders to ground nuts, only a third or a fourth of the original dosage is needed.

Depending on the type of nut you choose the **nut powders** will give your product the elegant scent of almonds, an intensive hazelnut taste or an excellent taste of pistachio with natural colour. As a result using at a lower dosage your product is sensory enhanced. As a matter of the good dosing and the easy workability of the powders compared to pastes less cleaning effort is needed and raw material losses will decrease.

Uelzena nut powders are available in the following flavors:

- SENS 300 roasted hazelnut powder
- SENS 310 roasted almond powder
- SENS 313 blanched almond powder
- SENS 320 pistachio powder
- SENS 330 walnut powder

Recipe suggestion: Whipped nut cream for cream cake or whipped cream dessert

1.000 g **Sens 300**
400 ml water
5.000 ml whipping
cream

Preparation: Blend SENS 300 with the water; in the interim whip the cream till solid; Next, fold the whipped cream into the nut cream. This recipe yields sufficient nut cream for about 10 cakes with a diameter of 26 cm or about 40 servings of dessert cream.



► For further information please contact your local agent or gerhard.kuehn@uelzena.de · Phone: +49 (0) 581 806 5860