



SENS 313

powdered by
LiCAP[®]

Almond-powder “light roasted”, made of high-quality, blanched almond-paste bound on a carrier by the gentle LiCAP-process.

Applications:

Adds taste, smell and colour to:

- Cakes and gateaus
- Baking mixtures
- Confectionery (fillings and decor)
- Ice cream
- Desserts and pudding powders
- Sweets and yoghurt
- Milk drinks (Rtd, powders)

Product advantages:

- Easy and fast method to mix almonds into liquids, cremes or fresh cremes
- Less cleaning needed
- Noble taste of blanched almonds
- Sensoric valorisation of your product
- Low dosage required
- White colour
- light almond smell
- Good melting behavior
- Pure natural without additives
- Frozen stabile

Product information:

Required quantity

Depending on application: up to 10%.

Legal declaration

almond-powder made of almond-paste, sprayed on a carrier substance of sugar, starch and flowing agent.

Ingredients

sugar, almond-paste, starch, flowing agent E552.