

SOSA Vegan Mousse Gelatine

Product Code: 58050098 Pack size: 500g

Product Advantages

- Vegan gelling agent
- Gelification with high pH range (3.5 to 7)
- Low gelation temperature
- Allows freezing without producing syneresis
- It forms a resistant jelly, providing a clean cut. Nice in the mouth.

TECHNICAL DATA:

Description: Mix of Agar Agar and Tapioca Starch. Vegetable origin.

Dosage: 1.5% to 2.5%.

Properties: Gelling agent formulated specifically for the gelation of vegan mousses. Low gelation temperature 32-40 ° C. Resistant to freezing.

How to use: Add the powder to the base cream of the cold mousse. Mix and heat between 90°C to 100°C while stirring. Allow to cool between 50°C-60°C and mix with the aerating part with enveloping movements. Pour into moulds or chosen container and cool. It can be frozen without producing syneresis.

Observations: It allows the gelation of all types of mousse with a wide pH range. It is a hydrocolloid product so it should always be applied to the aqueous part of the recipe. It is advisable to provide the aerial part of the mousse by means of a meringue made with vegetable protein, allowing to work at elevated temperatures and giving sufficient time to the complete incorporation of the aerating part and distribution in the desired containers, before gelation occurs.

Elaborations: Gelification of vegan fruit and citrus mousses, chocolates, nuts or spices.

Allergens: No allergens



VEGAN CHOCOLATE MOUSSE

VEG

Code	Ingredient	Brand	g	%	g/kg
	Water (1)		330	35,36	353,62
58050098	Vegan Mousse Gelatine	Sosa	15	1,61	16,07
	Water (2)		150	16,07	160,74
00200531	Potatowhip		7,50	0,80	8,04
00100011	Sugar	Sosa	100	10,72	107,16
58050018	Xanthan Gum		0,70	0,08	0,75
	Sunflower oil		30	3,21	32,15
00301005	Guanaja 70% dark couverture	Valrhona	300	32,15	321,47
	Total		933,20		1000

Melt the chocolate at 55 °C. Add the oil. Beside heat the water (1) and the Vegan Mousse Gelatine until boiling point. Pour little by little onto the chocolate and emulsify. On the other hand, whip the water (2) and the Potatowhip. At half whipping point, add little by little the sugar and the xanthan gum and then keep whipping and medium fast speed for 10 minutes. Fold the meringue delicately onto the chocolate emulsion at 55 °C. Use immediately.



chocolate content

32%



cream content

0%



gustatory sensation

60%



sweetness sensation

38%

