



A delicious fat reducer for soups and sauces

ELIANE™ GEL 100 is the next generation fat mimic.

It allows you to create high quality, creamy and indulgent fat reduced soups & sauces.

Benefits

- High quality, chef style
- Cost optimization/reduction
- Up to 50% cream/fat powder reduction
- Buttery mouth feel
- Excellent flavour relise
- Works both in powder mixes (cook up) and UHT processed soups & sauces



Recipe example

Mushroom soup

Cup of Soup / Vending type

Ingredients	Reference 3.2 % fat	ELIANE™ GEL 100 2.4 % fat
Water	87.51	87.51
Base powder*	4.49	4.49
Whole milk powder	3.0	3.0
Vegetable fat powder	2.0	1.0
ELIANE™ VC 240 Aggl	3.0	3.0
ELIANE™ GEL 100	-	1.0

Add powder to hot water while stirring

* Mainly flavours

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