

Vegatine

Vegatine is our vegetable gelatine substitute. The tasteless mixture of agar agar and arrowroot ensures a cut-resistant form.

Dosage: 6g Vegatine gel 500ml liquid.

Preparation:

1. Stir 6g Vegatine with 100ml liquid until smooth.
2. Pour remaining liquid into a saucepan and bring to the boil.
3. Add stirred liquid and simmer gently for 2 minutes while stirring. Then refrigerate for 3 hours.

Tip: 1g Vegatine #101 replaces 1 sheet of gelatine.

Contents: 18g

Ingredients: Agar Agar*, arrowroot flour*, potassium tartrate (E336 (i)).

*from organic farming

Average nutritional values	per 100 g
Calorific value	1128 kJ (270 kcal)
Fat	< 0,5 g
-of which saturated fatty acids	< 0,1 g
Carbohydrates	48 g
-of which sugar	< 0,5 g
Dietary fiber	36 g
Protein	1,1 g
Salt ²⁾	1,55 g

2) Calculated from naturally occurring sodium.



Sensory & Quality Parameters

Allergens: None

Enthaltene Rohstoffe

Empfohlene Gebindegrößen

- Paper bag