



VEGAN MOUSSE GEL



Features

Freezable, but doesn't resist well to freezing and thawing (syneresis). Thermo reversible, melts at 85°C (185°F) and gels at 38°C (100°F).

To determine the dosage rate, it is necessary to keep in mind (in addition to the desired result) the characteristics of the product that we want to gelatinize, like acidity or alcoholic percentage and its serving temperature.

Agar has problems making gels in products with a pH lower than 5.5, in those cases the gel created is a little weaker. It produces a translucent (not entirely transparent) gel.

Presentation in powder form, neutral in smell and taste.

Applications

Resistant gelling of fruit mousses including acidic ingredients, chocolate, etc.

Curiosities

Gmus is a product optimized for use in bakery pastry, which responds to the increasing demand for vegan pastry.

When making a mousse, there is an aerial phase (the whipped) and a creamy phase (the base). In this case, we act on the basis with the technique of thickening (starch) and gelling (agar).

The gelation of the base allows to encapsulate the air generated in the aerial phase, so that when it is cooled it has a stable and aerated structure; but with a soft, creamy and soft texture thanks to the synergy of the gelling agent with the starch.

Dosage

15 - 25 gr / Kg

Dilute in the cold liquid base and bring to a gradual boil while stirring. If you do not want to heat the entire base, you can heat only half and add the rest after boiling, thus cooling the whole to the ideal mixing temperature (45-60°C / 113-140°F).

Recipes

- [Coffee and chocolate biscuit glacé \(vegan\)](#)

Additional Information:

- Dimensions: N/A
- Weight: N/A
- Ref.: 40405008 - 500 gr
- Allergens (ingredients): None
- Allergens (traces): None
- Category: Mix
- Origin: Mix
- Media: Acid, Alcohol, Water
- Heatable: No
- Freezable: Yes
- Thermorreversible: Yes