



How to use Vegetable Gelling Agent



VEGETABLE GELLING AGENT

This 100% natural powdered gelling agent based on seaweed extract and locust bean gum has two main uses.

- **LIQUID SPHERES:** Create larger spheres than with reverse spherification, for spectacular, indulgent creations
- **ELASTIC AND FONDANT COATINGS:** Create innovative, fine, and delicate textures, ideal for enhancing your presentations

