

How to replace and flavor egg whites

ALBUWHIP

Albuwhip is a whippable egg white protein (albumin). It can be used to whip any water-based liquid, replacing the water in the egg white with flavoring to intensify your creations while keeping them stable.



- **Higher aeration capacity than fresh and/or pasteurized eggs:** allows more air to be incorporated, improving the texture of mousses and soufflés, even during busy service periods
- **Freezable:** preparations can be stored without losing any quality
- **Made from free-range eggs**
- **Amount:** 81 to 100g / kg



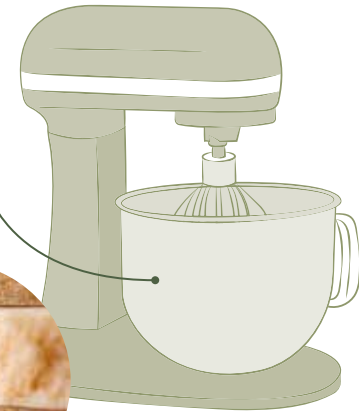
WHERE TO USE IT

Ideal for meringues, salted egg whites, steam cooking and more

Tips

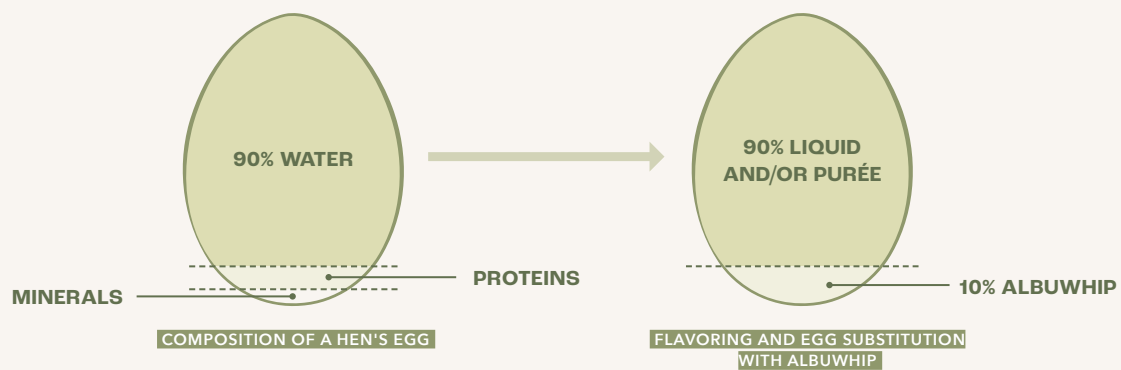
For improved hold, let the product hydrate for 24 hours before whipping.

FLAVORING LIQUID OR PURÉE*



* No more than 5% fat

Reinvent egg white by flavoring it with Albuwhip!



PROSOUFFLÉ

Get a long-lasting soufflé, ideal for large guest lists and catering.

- **Use cold, without prior cooking:** time-saving and practical
- **Fat-free and enzyme-free:** compatible with many liquid bases
- **Precise quantity:** 100g / kg for consistent results