



Ingredients to reimagine gastronomy

Sojawhip

40375 (300g)

Plant-based whipping protein made of hydrolysed soy protein, maltodextrin and xanthan gum.
Foaming and whipping effect.



Dose: 1-5%

Substitute for
egg white

High
solubility

High
air retention
capacity

Characteristics

- 1 Functions with a **high range of de pHs.**
- 2 Temperature resistance:
Thermoreversible.
- 3 Not a coagulating agent.
- 4 **Suitable for** vegan, ovo vegetarian and lacto-ovo vegetarian diets.

Top Uses

Vegan mousses, meringues and ganache.

