



# Sosa Ultratex 3

## Product Images



## Description

A tapioca starch-based thickener, perfect for achieving the ideal consistency in your culinary creations. For best results, simply incorporate the product into cold liquid, then whisk by hand or blend with a stand mixer. This texturizing agent is a go-to solution for cold sauces, purées, and creams, offering smooth and consistent results every time.

## Additional Information

SKU	56603
Description	<p>A tapioca starch-based thickener, perfect for achieving the ideal consistency in your culinary creations. For best results, simply incorporate the product into cold liquid, then whisk by hand or blend with a stand mixer. This texturizing agent is a go-to solution for cold sauces, purées, and creams, offering smooth and consistent results every time.</p> <p>Sosa are one of the world's leading manufacturers and distributors of premium ingredients for pastry-making and gastronomy. They develop their ingredients using four fundamental principles of contemporary cooking: more texture, more flavour, less fat and less sugar.</p>
About Producer	<p>Dosage: 2-80 g/L cold or hot water. Use preferably within 24 months from production date.</p>
Directions for use	<p>May contain CELERY, EGGS, MILK, MUSTARD, NUTS (ALMOND, BRAZIL, CASHEW, HAZELNUT, MACADAMIA, PECAN, PISTACHIO, WALNUT), PEANUTS, SESAME, SOYA, SULPHITES.</p>
Allergen Statement	363
Energy (Kcal)	1518
Energy (KJ)	Thickener: Hydroxy propyl distarch phosphate (E1442) (100%).
Ingredients	Sosa Ingredients
Brands	Suitable for vegetarians, Suitable for vegans, Halal, Lactose Intolerant, Suitable for Coeliacs, Kosher Approved
Dietary & Lifestyle	0.1
Protein	0.14
Salt	400g
Size	

Pack Size	6
Storage Instructions	Recommended keep at 15-25°C, in a dry place out of light, in original packaging until use and closed.
Country of Origin	Spain & Islands

