



Sosa Powdered Citric Acid

Product Images



Description

SOSA Powdered Citric Acid is a culinary powerhouse that adds a perfect balance of acidity to elevate flavours and create a delightful "zingy" mouthfeel. Replace lemon juice with ease or enhance the gelling capacity of pectin in jams, fruit spreads, lemon tart, sorbet, mousses, and beyond.

Additional Information

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About Producer	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 flavor, less fat and less sugar.
Energy (Kcal)	300.0000
Energy (KJ)	1300.0000
Fat	0.0000
of which saturates	0.0000
Ingredients	Citric acid (E330).
Brands	Sosa Ingredients
Dietary & Lifestyle	Suitable for vegetarians, Suitable for vegans, Halal, Lactose Intolerant, Suitable for Coeliacs, Kosher Approved
Protein	0.0000
Salt	0.0000
Size	1kg
Pack Size	1
Storage Instructions	Keep in a cool, dry place out of light, in full containers and closed. Once opened (secondary life): once open maintain in (cooling conditions OR ambient temperature).
About Supplier	HB ingredients supply the good stuff, whilst you create the magic! The No.1 choice for chocolatiers, gelo artists, bakers and chefs.
Country of Origin	Spain & Islands

