



Vegan Sugar Paste

INGREDIENTS

| | % |
|---------------------|-------|
| Powdered Sugar | 74.00 |
| Glucose Syrup DE 42 | 11.00 |
| Emjel LC 15 | 05.00 |
| Fat | 00.30 |
| Water | 03.70 |
| Colour* | a.d. |
| Flavour** | a.d. |

EQUIPMENT

Z-blade kneader***

INSTRUCTIONS

- Add water, glucose syrup, and liquid fat to the kneader at 45 °C
- Premix starch with an equal amount of sugar, then add to the kneader
- Mix until a homogeneous mass forms
- Add the remaining sugar while mixing
- Mix until a uniform sugar paste is formed
– ready to use

* Colours supplied by GNT Europe GmbH, Exberry range

** Flavours supplied by Curt Georgi

*** Extruford, Hoorn, The Netherlands



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