

SOUR PICKLED CUCUMBER

On native starch / Natural acidity regulator



Properties

of cucumber on native starch

1

Qualitatively and microbiologically tested

2

An instant product with a stable flavour

3

It does not require any sterilisation processes which weakentaste and smell

4

Ability to remove the starch level from the recipe

5

No maltodextrin in the composition

6

The first such option on the market



The application of **starch** instead of maltodextrin allows for fully **natural ingredient declarations**.

	CUCUMBER PAULA INGREDIENTS POWDER	
DECLARATION	sour cucumber juice powder	sour pickled cucumber powder
SOLUBILITY	total	natural sediment
PREPARATION	instant	instant
MICROBIOLOGY	low limits	low limits
QUALITY	the product does not require additional thermal processing (e.g. sterilisation)	the product does not require additional thermal processing (e.g. sterilisation)
STRENGTH OF TASTE	strong and characteristic	the product does not require additional thermal processing (e.g. sterilisation)



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DO YOU WANT TO KNOW THE DETAILS?
Get in touch with our team!