

Trimoline - A NATURAL ingredient that has many uses and many benefits to every bakery product

Baking: Bread, Rolls, Buns, Cakes, Sponges, Biscuits

Preparation: Fresh Cream, Butter Cream, Dried Fruits, Marshmallow, Fondant, Icings

Others: Ganache, Ice Cream, Sorbet



Code	Description	Packing
FLE004	Liquileb Trimoline	1pail × 7kg
		1pail × 15kg

- An inverted sugar syrup with high dry substance.
- An uncrystallizable sugar that allows freshness and softness to remain for a longer period of time. *With Trimoline, you add control to your baking, increasing tolerance and controlling fermentation. Because Liquileb Trimoline caramelises readily, it avoids over baking. Trimoline is also a humectant that retains moisture and prolongs a product's shelf life. Resulting in a more flavourfull and a more attractive product.*
- Unique formula will allow:- 10% of sugar in the recipe to be replaced with same quantity of Liquileb Trimoline.
- No other recipe adjustments required.
- Brix (at 20°C): 79-81%
- Storage Condition: 15°C-25°C