



Product Specification

Thursday, 9 May 2024

Cakes, Muffins and Cookies - Miscellaneous Baking

8/02-C

Product Name: COLSET

Product Code: 3540

Information: This is a form of starch that does not require heat for thickening. Colset is used mainly as an extender/thickener for fruit pies. Allowing for attractive portioning of products once cut. Either used as directed by the recipe or the packaging or directly folded into the fruit.

It is also used in heavy fruitcakes to help suspend the fruit, which would otherwise sink. It is also used in the making of Pavlovas to prevent weeping.

Hospitals use Colset with the addition of fruit juice for their patients who have difficulty swallowing.

There is a choice of 2 sizes, for your convenience 5kg and 15kg.