



VEGG WHITE COCKTAIL FOAM

100% Vegan | Egg White Alternative

An innovative, fully vegan egg white substitute for cocktails! VEGG WHITE is a 100% vegan, GMO-free product that forms thick, long-lasting foam, and thanks to its density, similar to egg white, there is no need to change or adjust the cocktail recipe; the structure will remain the same. - Use exactly like egg white 15-20ml / cocktail portion. - Shake all ingredients along with Vegg White and ice. - For best results, shake one more time without ice (or the other way around. This technique is called a "dry shake" or "reversed dry shake". - 100% Vegan and GMO Free. - This product can be stored in a refrigerator for up to 30 days after it has been opened. - No special storage/sanitary requirements - Neutral taste and aroma - no eggy smell. - Light, creamy texture that allows you to sip your cocktail easily. - It gives the same dilution to cocktails as egg white. - Vegg White has three times fewer calories than an egg white!

Tasting notes