

DROPS OF MAGIC



STILLABUNT

The Stillabunt brand was established in 2020 in the Italian town of Marene, Piedmont, with a focus on producing premium products designed to elevate cocktails. The portfolio includes the Magic Velvet Foamer, which creates velvety foam crowns on drinks, and a wide range of exciting, alcohol-free cocktail bitters. Stillabunt stands for the highest quality and innovation in the world of cocktail preparation.

The Stillabunt Magic Velvet Foamer offers a natural alternative to egg whites in cocktails. Compared to fresh eggs, it has a longer shelf life, is quicker and easier to use, and does not alter the taste of the drinks. The foam lasts for up to three hours, making it suitable for pre-mixing cocktails.

Made from purely plant-based ingredients, the Stillabunt Magic Velvet Foamer is also vegan. Additionally, it is free from gluten, lactose, and alcohol. One bottle is enough for up to 600 drinks, making it a more cost-effective option compared to using fresh egg whites.

Stillabunt Magic Velvet Foamer

Article N°	5278
Food category	Egg white substitute
Capacity	95ml
Alcohol content	0,0% vol.
Case content	6 bottles
EAN-Code bottle	8057829316425
Bottle weight	0,22kg
EAN-Code case	8057829316463
Case weight	1,8 kg
Country of origin	Italy
Colorant	None
Allergens	None
Food entrepreneur	ORSA DRINKS S.r.l. Via Marconi, 115 12030 Marene (CN) Italy

