

Emulsifier Functions in Various Applications



Bakery

- Improves cake batter performance, crumb structure and cake volume
- Reduced hardness in fat-reduced biscuits
- Improved machinability and raw material tolerance
- Improved emulsions stability
- No feathering



Beverages

- Increase in shelf-life by addressing issues such as fat separation and sedimentation in chocolate- and recombined-milk
- Improves wettability of powdered beverages



Bread

- Increases softness
- Retards staling and extends shelf life
- Fat reduction
- Stronger dough for easier processing



Chocolate

- Reduced yield stress
- Replacement of cocoa butter, maintaining optimum flow properties during production
- Anti-bloom agent



Confectionery

- Improved aeration and stability in aerated confectionery
- Reduces stickiness and creates homogenous fat distribution in caramel
- Fat reduction in fillings
- Improved flow properties



Dairy & Desserts

- Stable fat emulsions and foam stability in cream products
- Improved aeration and foam stability
- Improved melting properties and texture in cheese
- Improved firmness, mouthfeel and foam stability in whipping creams
- High foam and freeze/thaw stability in creams
- Production of instant milk and whey powders



Fats and Oils

- No re-crystallisation in cooking oils
- Reduced sandiness in margarine
- Improved whipping properties and plasticity in margarines
- Reduced splattering in margarines
- Tin release properties in grease emulsions
- Improved mouthfeel and spreadability in low-fat spreads



Ice Cream

- Creates stable structure
- Optimise creaminess and mouthfeel
- Optimises warm/cold eating properties
- Increased flavour release
- Improved texture and shape retention
- Improves heat shock stability and melt-down properties



Meats

- Reduced fat separation in sausages
- Edible coating for moisture retention in whole poultry carcasses



Soups, Sauces & Dressings

- Improved heat and emulsion stability

