



EmulsiSMART™ EMULSIFIER

FUNCTIONALITY

EmulsiSMART™ Emulsifier is a clean label replacement for traditional emulsifiers. Available in powder format, it is a unique combination of vegetable fibres containing both soluble and insoluble fractions, isolated from vegetable extracts.

EmulsiSMART™ Emulsifier provides superior functionality in cold conditions and under heat treatments (like pasteurization). The product performs extremely well as an emulsifier toward animal and vegetable fats, as well as a binder toward free water.

APPLICATION IDEAS

EmulsiSMART™ Emulsifier is perfect for a wide variety of applications, including:

- Mayonnaise
- Creams
- Soups
- Sauces
- Omega Beverages
- Cheeses
- Patè

REPLACES

- DATEM
- SSL
- Lecithin
- Mono-glycerides
- Di-glycerides

LABEL DECLARATION

- Vegetable Fibres (Citrus, Pea, Potato, Psyllium, Norwegian Kelp)

COUNTRY OF ORIGIN

- Italy



EmulsiSMART™ STABILIZER

FUNCTIONALITY

EmulsiSMART™ Stabilizer is a clean label replacement for traditional stabilizers. Available in powder format, it is a unique combination of vegetable fibres containing both soluble and insoluble fractions, isolated from vegetable extracts.

EmulsiSMART™ Stabilizer provides superior functionality in cold conditions and under heat treatments (like pasteurization). The product performs extremely well as a stabilizer toward animal and vegetable fats, as well as a gelling agent toward free water.

APPLICATION IDEAS

EmulsiSMART™ Stabilizer is perfect for wide variety of applications, including:

- Dressings
- Sauces
- Soups
- Beverages

REPLACES

- Guar Gum
- Xanthan Gum
- Potassium Bromate
- Carrageenan

LABEL DECLARATION

- Vegetable Fibres (Potato, Psyllium)

COUNTRY OF ORIGIN

- Italy

