

## NATUR EMUL

Natural emulsifier made of citrus fibre



Dose: 0,5-2%

Code	Weight	u/box
38850	500 g	6 u

### PROPERTIES

Enables a more or less stable union of aqueous and fatty phases.

### USE

Mix in one of the two phases (water or fat) of the preparation and integrate into the other phase, mixing continuously until you get the right emulsion.

### APPLICATION

Emulsions in general, cold and hot. Functionality with a high pH range.

### REMARKS

Dispersible in fats or aqueous liquids. Helps to reduce fat content like egg yolk in different sweet and savoury preparations. Prevents syneresis in freezing.

### ELABORATIONS

Mayonnaise without egg, creams, ganaches, whipped doughs (sponges in general), fermented doughs (bread and derivatives), ice creams and drinks.

### PRODUCT ADVANTAGES

- Natural and vegan emulsifier.
- Emulsifies with a high pH range.
- Cold and hot application below 100 °C.
- Improves freezing, preventing syneresis.
- Forms stable emulsions to give a more pleasant sensation on the palate.



*Natur Emul allows to create emulsions without the need to use animal based protein.*