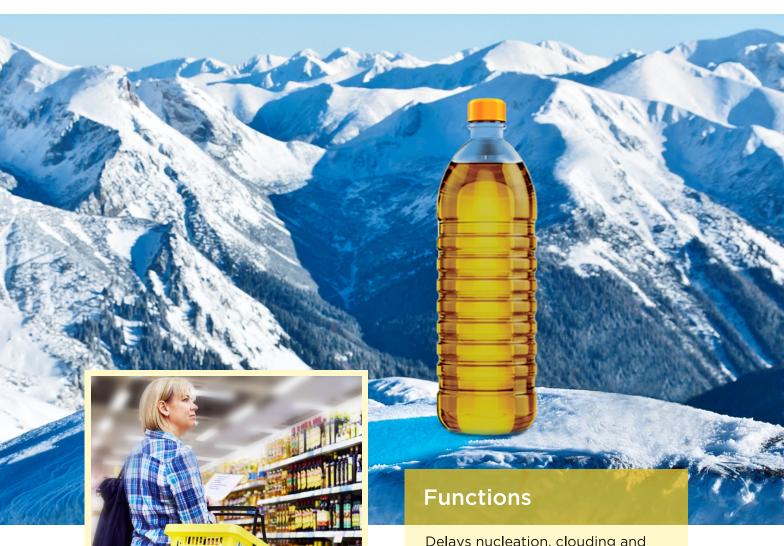


ADD STABILITY TO YOUR OIL AT LOW TEMPERATURES



Anti-crystallizing agent



Ezential $^{\text{TM}}$ 400 is a functional additive developed for delaying clouding and crystallization in vegetable oil/s.

Dosage: 0.05 to 0.2%

Food application: Vegetable oils and its blends Delays nucleation, clouding and crystallization.

Reduces cloud point.

Improves stability of vegetable oil, its blends and emulsions.

Does not increase peroxide value of the vegetable oil.

Does not affect the inherent sensory and chemical attributes.





Other Ezential[™] Emulsifier range

Product name	Product description	Food Application
Ezential [™] GMO 111	Glycerol monooleate	Oleoresin, oil based flavours etc.
Ezential [™] GMO 112	Glycerol monooleate	Oleoresin, oil based flavours etc.
Ezential [™] PGPR 302	Polyglycerol polyricinoleate	Tin grease emulsion, low fat spread, Chocolates
Ezential [™] PGPR 305	Polyglycerol polyricinoleate	Tin grease emulsion, low fat spread, Chocolates
Ezential [™] PGE 351	Polyglycerol ester	Cake improver and shortening
Ezential [™] 400	Anticrystallizer formula	Vegetable oils and its blends



About Camlin Fine Sciences

In response to the growing needs of the food industry, Camlin Fine Sciences (CFS) developed a range of functional excellence ingredients that deliver as expected. These wise ingredients form the backbone of our Ezential line, which makes your food look good and taste better.

CFS is one of the world's leading manufacturers of ingredients used in food. Over the years, we have earned customer loyalty through our custom offerings that are backed by our expertise and knowledge. Having a passion for science and an innovative edge has given our customers greater control of their product basket, earning us a unique place in the world of fine sciences.



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