

Putting Fat In Its Place

*emulsi*SMART[®]

CLEAN LABEL EMULSIFIER



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emulsiSMART[®]

Emulsifier Powder

DESCRIPTION

EmulsiSMART[®] Emulsifier is a clean label replacement for traditional emulsifiers such as DATEM, SSL, lecithin, mono-glycerides, and di-glycerides. The targeted combination of plant fibers contains both soluble and insoluble fractions, isolated from plant extracts. Available in a powder delivery system, EmulsiSMART[®] performs amazingly well head-to-head against chemicals.

Used from 0.3 – 6.5% depending on application, EmulsiSMART[®] Emulsifier is perfect for wide variety of stabilizing, thickening, emulsifying, extending, and gelling including beverages, mayonnaise, creams, soups, sauces, cheeses, high fat baking etc. Extremely stable in either hot or cold manufacturing processes, EmulsiSMART[®] replaces chemical emulsifiers and unhealthy fats with a clean label statement: Plant Fibers (pea, potato, psyllium, bamboo, & flax).

In addition to the classic EmulsiSMART[®] powder detailed above, premium sucrose esters are also available under the EmulsiSMART[®] brand umbrella. Sucrose esters are well known for providing excellent stability under varying pH, temperature, and ionic conditions, making them suitable for diverse formulations, including baked goods, dairy alternatives, and sauces. Derived from sugar cane, EmulsiSMART[®] Sucrose Esters provide another excellent option for “clean label” emulsification.

FEATURES AND BENEFITS

- ✓ 0.3% - 6.5% Usage Rates
- ✓ Plant Based
- ✓ Non-GMO
- ✓ Kosher
- ✓ Keto Friendly
- ✓ Patented Technology
- ✓ Clean Label Stability
- ✓ Best In Class

Case Study: Gluten Free Cookies

- 3.6% Usage Rate
- Increased Shelf Life
- Increased Processing Yield
- Improved Cookie Integrity

Case Study: Extending Butter

- 1.5% Usage Rate + 23.5% Water
- Functionality Equivalent To Control
- Flavor On Par With Control
- Reduced Cost By 20%

Case Study: Extending Cream Cheese

- 2% Usage Rate + 23% Water
- Functionality Equivalent To Control
- Flavor On Par With Control
- Reduced Cost By 20%



SUPPLY DETAILS

PRODUCT CODE	PRODUCT	PACK SIZE	LEAD TIME
55150	EmulsiSMART [®] Classic Fiber	20kg	2 weeks
55140	EmulsiSMART [®] Sucrose Esters	25kg	2 weeks

All pallets should be slip-sheeted and shrink-wrapped. Double stacking of pallets is not recommended. Stacking with other products is not recommended.



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