

What is an emulco?

An emulco is paste form of a flavour, which enables us to incorporate more natural solid ingredients. These flavours are typically used in applications that involve heating, and are excellent in bakery and confectionery products. Using this technology, we can incorporate a higher quantity of natural ingredients (i.e. achieve higher amounts of milk powder in a milk emulco flavour). Combined with our flavour precursors, we are able to create a heat-resistant flavour.

The emulco flavour by itself is an intermediate. Once it is combined with other ingredients and upon heating the flavour intensifies in the product, giving a strong, clean, rounded flavour in the final product.



Heat-resistant Emulco Flavours



Milk

condensed • fresh



Chocolate

dark • milk • malt



Butter



Coffee

cappucino • mocha • espresso



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