

EmulAid

What is EmulAid?

EmulAid is characterized by low viscosity, high solubility, excellent emulsion stabilizing and encapsulating ability. EmulAid is comprised both hydrophilic and lipophilic properties: a defining characteristics of an emulsifier.

Application	Function
Coffee creamer	Replacement sodium caseinate
Mayonnaise	Emulsion stabilizer
Bakery cream & Soy drink	Creamy texture/Emulsion stabilizer
Infant formula	Emulsifying for spray-drying

Properties

- Low viscosity and high solubility
- Excellent viscosity stability under low pH and shear stress
- Very stable oil-in-water emulsion
- Excellent encapsulating ability

Product

PRODUCT EmulAid

COUNTRY OF ORIGIN South Korea

PRODUCT GRADE Food grade

PACKAGE 15kg kraft bag

Quality Assurance

