

MASBLEN® 5101, 5102

Dairy Alternative Beverages, UHT Oat Soymilk and Matcha Soymilk With Calcium

MASBLEN® 5101, 5102, functional blends for stabilization and emulsification of UHT Dairy Alternative Beverages.

Features of MASBLEN® 5101, 5102

- Unique combination of selected emulsifiers and stabilizers.
- Easy to use functional system powder.
- Versatile functional system for use in dairy alternatives beverages.
- Selection of MASBLEN based on viscosity and mouthfeel desired.

Formulation Considerations while Using MASBLEN® 5101, 5102

- Typical usage level of MASBLEN 5101: 0.27 - 0.33% depending on recipe.
- Typical usage level of MASBLEN 5102: 0.14 - 0.18% depending on recipe.

Advantages of Using MASBLEN® 5101, 5102

- Provides uniform suspension of plant based proteins and other insoluble particles.
- Improves emulsion stability, reducing tendency of creaming.
- Improves stability of plant proteins, and minimizes risk of instability during high temperature processing.
- Delivers an enhance mouthfeel, giving it a smooth and full-bodied texture.

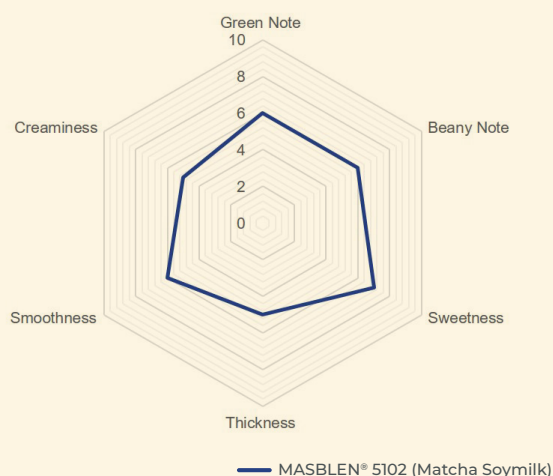
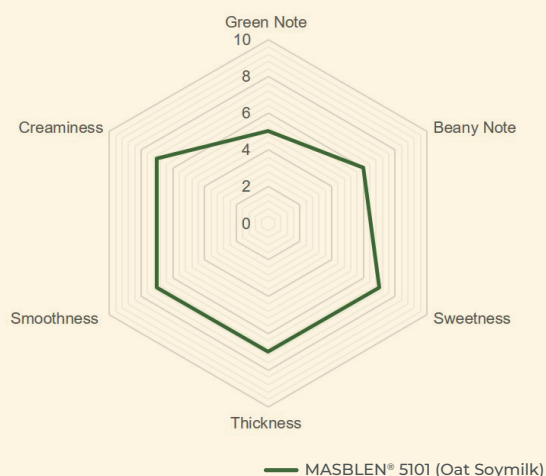




Outcome and Results

MASBLEN® 5101, 5102, effectively aids in suspension of insoluble particles and provides homogeneity; stabilizes plant proteins and reduce tendency of flocculation; gives viscosity, provides creaminess and improve overall texture/mouthfeel.

MASBLEN® 5101, 5102 impacts perception of smoothness, creaminess, green notes and sweetness of Oat Soymilk and Matcha Soymilk.



MASBLEN® 5101 provides suspension and stabilization of insoluble particulates in dairy alternative beverages, such as oat soymilk.

MASBLEN® 5101 in Application Performance - Physical Stability

Control	MASBLEN® 5101 @ Day 1			MASBLEN® 5101 @ Month 1		
	0.27%	0.30%	0.33%	0.27%	0.30%	0.33%
						

Storage at ambient ~28°C

Disclaimer:

The information contained herein is to our best knowledge true and accurate, but all recommendations or suggestions are made without guarantee since we can neither anticipate or control the different conditions under which this information and our products are used.

