



MASEMUL® EC 5101

Bake Stable Fillings

MASEMUL® EC 5101 is an integrated blend of fat and emulsifiers for bake stable fat fillings used in cookies.



Features of MASEMUL® EC 5101

- Enhance bake stable performance of cocoa based and white based fillings.
- Maintain smooth and creamy texture of filling.
- Provide stability against oil separation during storage.
- Increase yield value of the filling that are fit for co-extrusion process.

Formulation Considerations while Using MASEMUL® EC 5101

- Recommended dosage of 0.60% - 0.90% in cocoa based and white based fillings (including green tea).
- Recommended dosage of up to 1.20% in cheese fillings.

Advantages of Using MASEMUL® EC 5101

- Improve glossiness of the filling.
- Protect filling from drying and maintain soft-fluid consistency.

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Outcome and Results

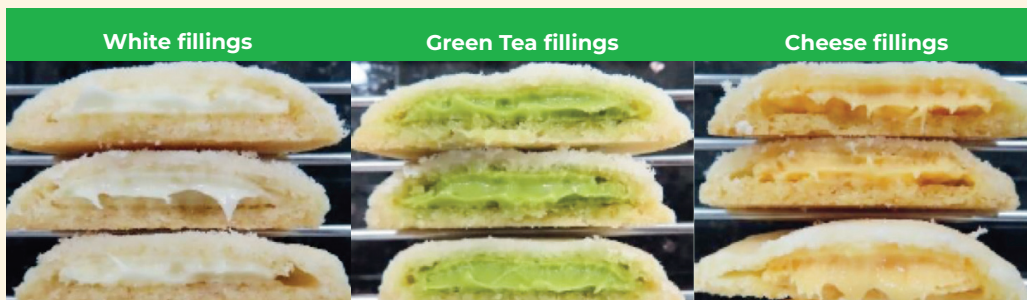
Bake stability of cocoa based filling in cookies:



Baking condition: 185 °C for 7 minutes

- Cocoa based filling with MASEMUL® EC 5101 maintained a smooth, soft-fluid and creamy consistency after baking.
- MASEMUL® EC 5101 demonstrated better bake-stable performance than Control in cocoa based filling.
- The bake stability of MASEMUL® EC 5101 (0.60-0.90%) is comparable to 3% Market Sample X in cocoa based filling, even at a lower dosage.

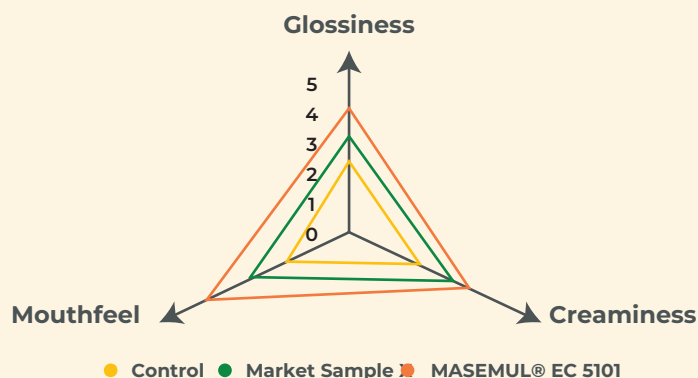
Bake stability in white-based fillings:



Baking condition: 185 °C for 7.5 minutes

- Soft-fluid and smooth consistency of white and green tea fillings with MASEMUL® EC 5101 (0.60% -0.90%).
- Improved bake-stability with glossy appearance and creamy mouthfeel in cheese fillings with MASEMUL® EC 5101 (0.90% -1.20%).

MASEMUL® EC 5101 showed better glossiness, creaminess and mouthfeel



- Glossiness: 1=Very poor, 5=Excellent
- Creaminess: 1=Not creamy, 5=Very Creamy
- Mouthfeel: 1=Very poor, 5=Excellent
- Control (with no added emulsifier) scored the lowest amongst all due to significant dryness in the filling after baking.
- MASEMUL® EC 5101 showed better glossiness, creaminess and mouthfeel than Control and Market Sample X.

Disclaimer:

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