

Functional Blend to suit different bakery fillings and applications

MASEMUL® EC 5102

MASEMUL® EC 5102 is an integrated blend of emulsifiers to enhance performance of different bakery fillings and applications.

Features of MASEMUL® EC 5102

- Delivers smooth and creamy texture of fillings.
- Suitable for both bake-stable and after-bake type of applications.

Formulation Considerations while Using MASEMUL® EC 5102

- Recommended dosage: 0.30 – 0.60%
- Dosage levels vary depending on the customer's specific requirements.

Advantages of Using MASEMUL® EC 5102

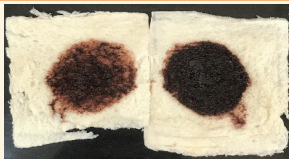
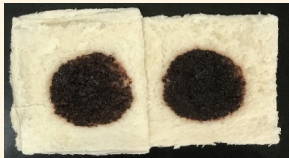
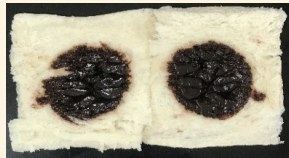
- Improves glossiness of fillings and protects fillings from drying and maintain soft-fluid consistency.
- Provides suitable viscosity of fillings for encrusting process such as for filled cookies.
- Suitable for use in water-based fillings.





Outcome and Results

Use of MASEMUL® EC 5102 in filled sandwich breads¹:

Parameter	w/o Emulsifier	MASEMUL® EC 5102	MASEMUL® EC 5102
Dosage in fillings	-	0.3%	0.6%
After 3 Days (at 25 °C)			
	Less creamy and less moist	Very moist and creamy	Very moist and creamy
Gloss retention	Not glossy	Glossy	Very glossy
After 7 Days (at 25 °C)			
Sensory	Less creamy and less moist	Moist and creamy	Very moist and creamy
Gloss retention	Not glossy	Less glossy	Very glossy

Remark 1 = Chocolate fillings contains 0.5% added lecithin

For Bake-Stable Water-based Fillings

Use of MASEMUL® EC 5102 in water-based fillings

% Fat Added in Fillings	10%	10%
MASEMUL® EC 5102	-	0.2 - 0.3%
After Bake (External)		
After Bake (Internal)		
Appearance	Less glossy Less smooth	More glossy Smooth
Sensory (Taste)	Drier and stickier	Soft and smoother

- Modified starch, hydrocolloid and emulsifiers play pivotal roles to provide structure and bake-stability in water-based fillings.
- Fat can impart a softer, creamier body and mouthfeel to water-based fillings.
- MASEMUL® EC 5102 provides a glossier appearance and smoother mouthfeel after bake when fat is added to water-based fillings.
- Recommended dosage : 0.2 – 0.3%