

MASEMUL® EM 3005

Puff Pastry Margarine Application

Puff pastry margarine is extensively used to contribute good lamination and expansion in laminated products like croissant, Danish and puff pastry. Plasticity of puff pastry margarine plays a vital roles in lamination process in order to ensure unbroken homogeneous thin layers of puff pastry margarine in the dough. This provides laminated structure and volume to the laminated products.

MASEMUL® EM 3005 is a special emulsifier system in pastilles form designed for puff pastry margarine application, etc.

Features of MASEMUL® EM 3005

- Made of raw materials of vegetables and non GMO origin.
- Easy handling as emulsifier system in pastilles form.

Formulation Considerations while Using MASEMUL® EM 3005

- Dissolve MASEMUL® EM 3005 in 5 parts of fat blend.
- Optimum dosage of MASEMUL® EM 3005: 0.8% - 2.0% in total formulation.

Advantages of Using MASEMUL® EM 3005

- Accelerate crystallization process in puff pastry margarine production
- Provides stable emulsion during puff pastry margarine production and baking process.
- Imparts a fine and stable water dispersion.
- Improves plasticity during lamination process.
- Contribute good lamination and expansion in laminated baked pastry.

Outcome & Results

- Boost crystallization process of puff pastry margarine
- Improve emulsion stability of puff pastry margarine.
- Improves plasticity during lamination process
- Contributes good volume and uniform texture in lamination and expansion of laminated products.





Product Application in Laminated Products

Puff Pastry Application

The evaluation was conducted using puff pastry recipe at 55% of puff pastry margarine by using commercial emulsifier blend as Brand X and MASEMUL® EM 3005.

	Commercial Brand X	MASEMUL® EM 3005
Height (cm)	4.18	4.53
Texture	Comparable in lamination and expansion	
Overall Appearance		
Internal Appearance		

Puff pastry margarine using MASEMUL® EM 3005 provides a stable emulsion and improve lamination and expansion in puff pastry application.

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.

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