

All Purpose Margarine

MASEMUL® EM 3002

All Purpose Margarine are general-purpose vegetable oil-based margarine for use in a wide variety of applications, including spreading, shallow frying and baking. Emulsifier blends provide the most effective way to provide the stability of emulsion and margarine performance.

Features of MASEMUL® EM 3002

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

Formulation Considerations while Using MASEMUL® EM 3002

- Dissolve MASEMUL® EM 3002 in 5 parts of fat blend.
- Optimum dosage of MASEMUL® EM 3002: 0.3% - 0.8% in total formulation.

Advantages of Using MASEMUL® EM 3002

- Provides stable water dispersion, ensuring homogeneous emulsion with no oiling out.
- Gives good spread-ability with good consistency.
- Imparts whipping properties resulting in stable butter cream.
- Improves frying performance, reduces spattering and prevents sticking.

Outcome & Results

Anti-spattering

It is well known to add anti-spattering agents such as emulsifier in margarine and spreads to reduce the spattering tendency.

Creaming

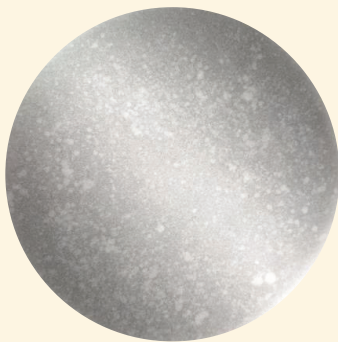
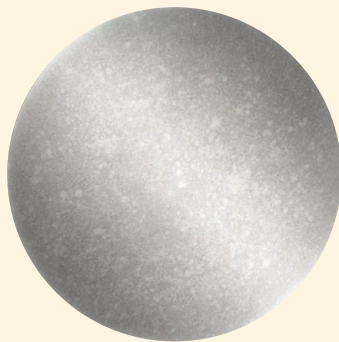
A requirement of the all-purpose, full fat table margarine application is that the emulsifier should impart good whipping properties. Hence, it is essential for emulsifier to ensure such attribute.





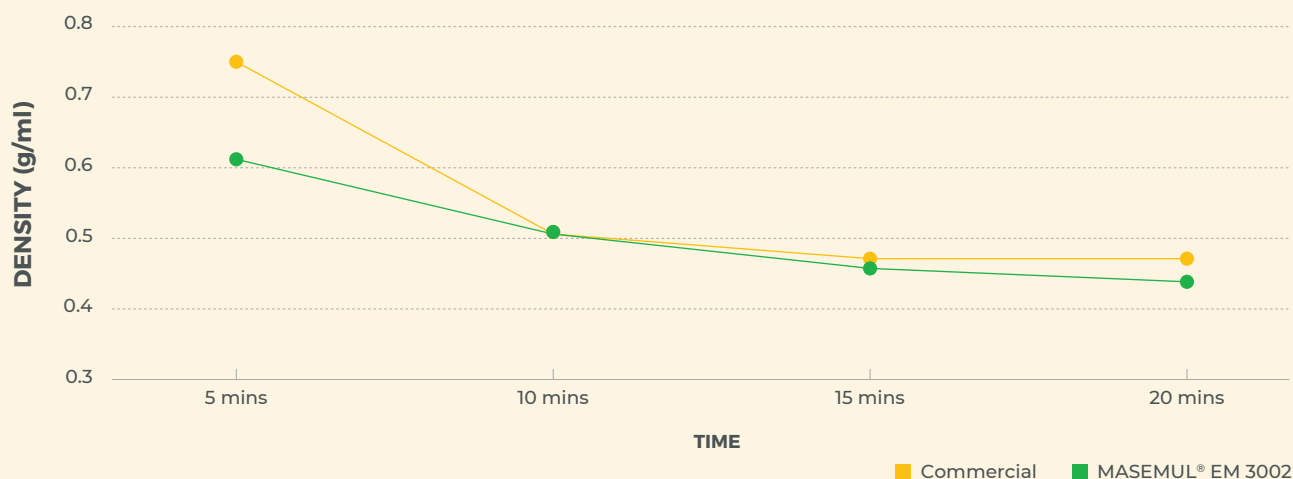
Anti spattering performance

Emulsifiers reduce spattering tendencies of margarine and spreads during frying process.

	Commercial	MASEMUL® EM 3002
Observation		
Time Taken	49 seconds	43 seconds

Margarine creaming ability

The lower the cream density, the better the creaming ability.



The use of MASEMUL® EM 3002 provides all-purpose margarine with following attributes:

- Improve the frying performance by giving small spattered stain.
- Good whipping property.
- Excellent emulsion stability.
- Superb spread-ability.

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.