



MASEMUL® EFO 6002

Emulsifier Blends for Cooking Oils

MASEMUL® EFO 6002 is an emulsifier blend designed for use as an anti-clouding agent in cooking oil applications.

Features of MASEMUL® EFO 6002

- Made of raw materials of vegetables and non-GMO origin.

Formulation Considerations while Using MASEMUL® EFO 6002

- Recommended dosage of MASEMUL® EFO 6002: 0.025% – 0.100%

Advantages of Using MASEMUL® EFO 6002

- Delays crystal formation in cooking oil.
- Improves clarity of cooking oil.
- Reduces cloud point of cooking oil.
- Extend shelf life of cooking oil.
- Provides bland taste in cooking oil.



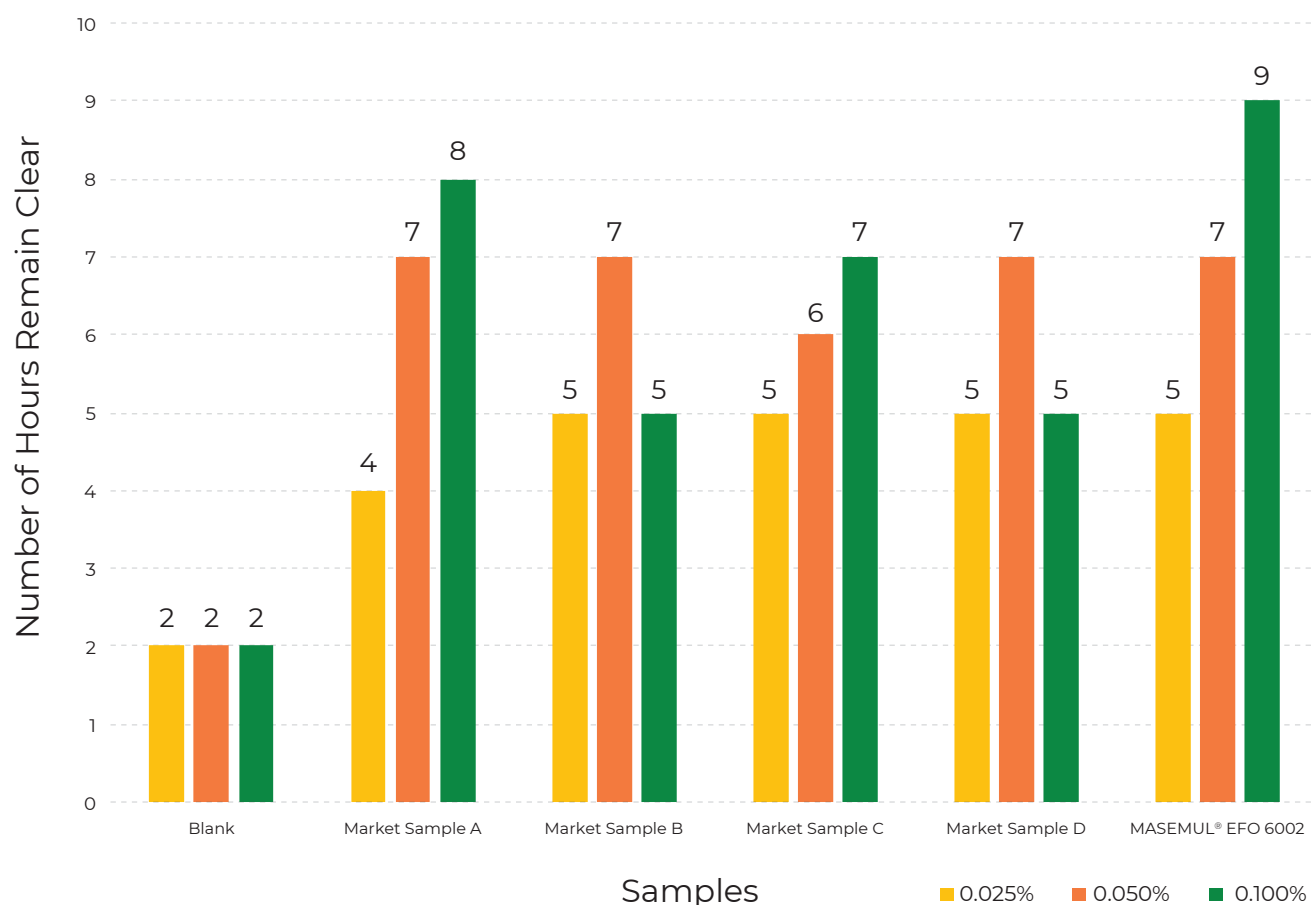
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Performance Comparison

Evaluation was conducted using MASEMUL® EFO 6002 in palm olein at 15°C with market samples.

Palm Olein at 15°C

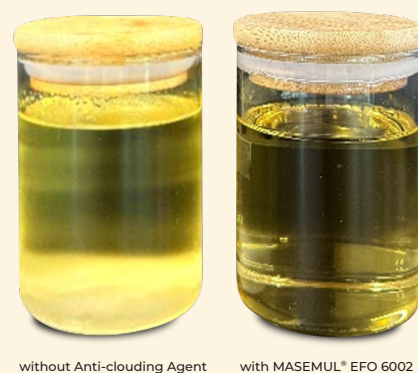


- MASEMUL® EFO 6002 demonstrated the ability to extend the shelf life of palm olein by providing better clarity compared to market samples.
- Recommended dosage of MASEMUL® EFO 6002: 0.025% – 0.100%**

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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without Anti-clouding Agent

with MASEMUL® EFO 6002