

Product information Emulsifier, as of 11|2016

★ EMULSIFIER

Heat- and freeze-stable emulsifier for the production of sauces, mayonnaise, dressings etc.

Production

M-MULSION® Emulsifier Star is an emulsifier which is perfectly tailored to fish and delicatessen. It has a rather bland taste and is particularly suitable for the production of a sauce or dip basis. In addition to its high process stability, this emulsifier is heat- stable as well as freeze- and thaw-stable. Depending on the desired consistency, 15-45 g/kg are incorporated into 700 ml of water and 300 ml of oil are thoroughly emulsified into the mass. We recommend using, in addition to spices and colorants, the product M-SAFE® Fresh Star Liquid as acidity regulator towards the end of the production process.

Basic recipe for sauce/dip

700 ml Water

15-45 g **M-MULSION® Emulsifier Star (Art. No. 16.50001)**

300 ml Oil

3-5 g **M-SAFE® Fresh Star Liquid (Art. No. 16.30001)**

The emulsifier can optionally be produced with 400 ml of water and 300 ml of milk/cream instead of 700 ml of water.



Curious?

Your personal M-SeaStar expert will be glad to provide more information about our new products without any obligation.

