



Key Blends

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Food Ingredients

Key

Blends

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Emulsol 220p Emulsifier

Key Blends Gives you Increased Savings and Flexibility!

Emulsol 220

Microencapsulated Emulsifier

Emulsol 220 is a revolutionary new emulsifier used in the production of baked goods. Emulsol 220 is a powdered distilled monoglyceride encapsulated with hydrophilic lecithin. By encapsulating the functional emulsifier, Emulsol 220 provides a system of highly efficient emulsifiers readily dispersible for an optimum dough quality. Due to the small particle size, (typically 1-2 microns), Emulsol 220 is completely dispersible in bread dough, even though lipophilic and high melting. Because the monoglycerides are fully saturated (Iodine Value<3) and dispersible, they are 100% functional without being in a hydrated form Emulsol 220 is self-hydrating when added to dough or batter. The hydrophilic lecithin in Emulsol 220 used for encapsulation also functions as a natural dough conditioner providing a drier and more extensible dough with increased strength.

Applications

Emulsol 220 may be used wherever a dispersible monoglyceride is desired. It is designed to improve shelf life and as a dough conditioner for use in bread, rolls and other yeast raised baked goods. Emulsol 220 is also functional in other flour based dough items such as cakes, muffins and pastas.

The amount of Emulsol 220 required would depend on the shelf life improvement desired. Typical usage is 0.25% to 1% based on flour.

Specifications

Classification	Food Emulsifier
Form @72F	Powder
Flash Point (emulsifiers)	>300 F
Fire Point (emulsifiers)	>300 F
HLB	4.5
pH	6.5
Iodine Value on Monos	<3.0
Fat	50%+-2%
Total Monoglycerides	70% +-2%
Soy Lecithin	>18%
Maltodextrin	>9%
Moisture	<1%

Ingredients

Monoglycerides, Lecithin, Maltodextrin, Silicon Dioxide.

Packaging

50 lb Poly lined Boxes

Storage

Cool Area (less than 70 Degrees F)
Dry Area (less than 30% RH)

Shelf life

1 Year

Key Blends Adds Science to the Art of Baking