

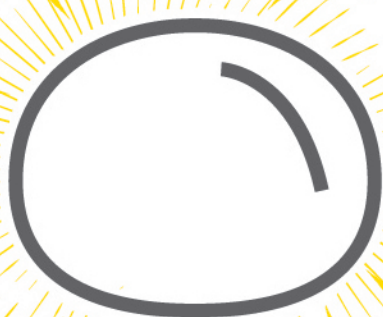
# EMULSIFIERS

The micro-ingredient that delivers **major value**

Emulsifiers **IMPROVE THE INTERACTION OF TWO OR MORE ELEMENTS** that wouldn't normally mix—such as oil and water.



Emulsifiers **IMPROVE THE TOLERANCE OF THE DOUGH** as it passes through bakery manufacturing processes to minimize yield loss.



Emulsifiers **PROVIDE LUBRICITY** through the slicing process to reduce crumbing.



Emulsifiers **INHIBIT STALING** of breads and other grain-containing products to maximize the product quality.



Emulsifiers **INCREASE BATTER STABILITY** to minimize impact of ingredient and process variance on sweet baked goods.



Emulsifiers **ENHANCE THE EATING EXPERIENCE** by improving the texture in cakes and muffins.

