

Emulsifiers

EMULGIN®

- avoids decomposition of liver sausage before filling
- avoids sedimentation of fat and jelly
- makes liver sausage creamy
- protects against discoloration of sausage in glass packing

EMULGIN® is an emulsifier for all boiled and cooked sausages. Spreadable cooked sausages and pâte are complex multi-phases systems, which bind fat in form of oil-in-water emulsion, more or less heat-stable. **EMULGIN®** is capable to accumulate between water and fat and thanks to this, can improve the generation and stabilisation of emulsions. The various **EMULGIN®** types are modified to meet the different requirements of boiled and cooked sausage.

Product	Usage	Dosage in g
EMULGIN®	Emulsifier for liver sausage in straight casings, avoids separation of fat and jelly	5/ 1 kg mass
EMULGIN® RAPID	Emulsifier for liver sausage in cans, glass and sterile casings, for high sterilisation temperatures	5/ 1 kg mass
EMULGIN® SPEZIAL	Emulsifier for liver patê. No separation of fat and jelly. Longer freshness thanks to favourable emulsifying properties. Low degree of desiccation.	5/ 1 kg mass
EMULGIN® SPEZIAL E	Avoids separation of fat and jelly even under difficult circumstances, especially in case of highly sterilised products in cans and casings.	3 - 5/ 1 kg mass

Particular for Mayonnaises and Sauces:

Product

**EMULGIN[®]
F-62 B**

Usage

Balanced combination of Galaktomannan with slightly deferred dwelling of milk protein and instant-starch.