

## BIT Tips for Your Success

Brandywine Ingredient Technology develops and sells specialty technical ingredients for the wholesale baking industry. We are please to send you our newsletter. This is our way of sharing information that will make you more successful. In this issue we will take a brief look at **Emulsol 220**, a microencapsulated emulsifier that was developed in the early 1990's. Since then it has been improved and refined and now has reached a breakthrough level of performance and economy.

1) **Emulsol 220** will equal the widely used double strength hydrated monoglyceride at 35-40% of the level used. At that level **it is more economical than the** hydrated monoglyceride. This is the first powder that I've seen that has crossed that threshold.

2) **Emulsol 220** will outperform most powdered monoglycerides providing better functionality at a lower amount used and cost. We estimate equal results at 60% of the level of most powders.

3) Monoglyceride prices are increasing rapidly for two reasons, consolidation and tightening in the oil markets. At this point the less used the better. Since Emulsol 220 gets high performance with a lower level of monoglyceride future cost increases are minimized.

4) The monoglyceride used is highly saturated and has a high melting point. Ordinarily these types don't disperse well, but the lecithin encapsulation enables full dispersion. This makes for a very efficient emulsifier system.

5) Just as important, **Emulsol 220** has excellent dough conditioning capability. The key is the small particle size and good dispersion. You can see improved volume as early as in the proof box. It approaches the performance of conditioners like SSL and EMG on a per lb basis. In most bread bakeries that use soybean oil, ESL enzymes and whole grains, loaf structure is being taxed heavily. **Emulsol 220** will provide much needed dough conditioning without added cost or necessary changes to the ingredient statement.

5) The lecithin in Emulsol 220 (18% minimum) provides extra lubricity for improved slicing. It also results in a smoother, drier and more extensible dough for easier machining.

For more information on Emulsol 220 please call John Del Campo at 302-656-3168 or e-mail us at [jpdelcampo@comcast.net](mailto:jpdelcampo@comcast.net).