

Emulsol 220

Microencapsulated Emulsifier (OU-Parve)

Emulsol 220 is a highly effective emulsifier used in the production of baked goods, 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.

Specifications

Distilled Monoglyceride	70% minimum
Soy Lecithin	18% minimum
Maltodextrin	9% minimum

Typical Properties

Classification	Food Emulsifier
Form @ 72° F	Powder
Flash Point (emulsifiers)	Above 300° F
Fire Point (emulsifiers)	Above 300° F
Total Monoglyceride	Approximately 70% (+/-1%)
Iodine Value of Monoglyceride	<3
pH	Approximately 6.5
HLB	Approximately 4.5
Moisture	< 1.0%

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 foods. The amount of Emulsol 220 required would depend on the shelf life improvement desired. The level of usage, based on flour weight can be **2-16 oz/cwt** of flour.

Packaging

50 lb. Polylined boxes.

Storage

Store in a dry cool area. Shelf life – one year.