

EZENTIAL® ADVANCED STARCHES CS4

EZENTIAL® ADVANCED STARCHES CS4 is a ***cold emulsification and stabilization solution*** that allows oil to be efficiently incorporated into water, with ***formulations ranging from 8% to 50% oil***.

It enables the creation of mayonnaise-style products and other emulsified creams with excellent stability and strong heat resistance, allowing them to withstand breaks in the cold chain and be stored at room temperature.

Application Recipe

Ingredients	%
EZENTIAL® ADVANCED STARCHES CS4	**6.50 %**
WATER	51.89 %
SUNFLOWER OIL	35.00 %
VINEGAR 8%	4.00 %
XANTHAN GUM	0.40 %
SALT / **EZENTIAL® ADVANCED SALT**	0.50 %
BETA CAROTENE	0.01 %
VIN'TASTE SAVOURY NATURAL EGG	**1.50 %**
PRESERVATIVE	0.20 %
Total	100.00 %





Packaging

Multi-layers paper bags, ***25 kg*** *net*

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For the processing of any sample request, please provide the following code: PXO101