

# RANGE VIN'SPECIALTIES



## Algae-Origin® solution

### >> VIN'EMULSIO®

ALGAE POWER FOR 100% NATURAL FOOD FUNCTIONALITIES

IN FRONT OF FORMULATION ISSUES, INDUSTRIALS ARE LOOKING FOR TECHNICAL SOLUTIONS TO ANSWER CONSUMERS NATURALNESS REQUIREMENTS AND NEW VEGAN AND FLEXITARIAN TENDENCIES.

#### VIN'EMULSIO®

100% clean label natural emulsifier, VIN'EMULSIO® is the combination of vegetable fibers and seaweed extracts. It acts as a fat reducer and allows the modification of your food preparations rheological behaviours.

VIN'EMULSIO® can be used for different types of applications such as sauces and dairy alternatives, bakery/ pastry, vegetarian and vegan products.

As an alternative to egg yolk, it is possible to create a mayonnaise or a vegan cake with a low fat content, gluten and allergen free. Moreover, rich in fibers and according to its incorporation rate, VIN'EMULSIO® allows you to highlight the fibre richness of the end product.



#### EXAMPLES OF APPLICATION

##### Emulsifier for ice creams

VIN'EMULSIO R25 (PX0077)	2.00%
WHOLE MILK	49.50%
CREAM	18.00%
MILK POWDER	15.00%
SUGAR SYRUP	10.00%
SUGAR	5.00%
VIN'AROMA VANILLA	0.50%

1 KG OF VIN'EMULSIO = 50 KG OF END PRODUCT

##### Fat reduction

for vegan cakes without egg

VIN'EMULSIO R25 (PX0077)	1.12%
WATER	32.00%
FLOUR	26.80%
SUGAR	26.80%
OIL	4.00%
MILK POWDER	3.35%
TAPIOCA STARCH	3.35%
BAKING POWDER	1.80%
SALT*	0.45%
VIN'AROMA VANILLA	0.34%

1 KG OF VIN'EMULSIO = 89 KG OF END PRODUCT

##### Alternative to egg yolk

for mayonnaises

VIN'MAYO PREMIUM including VIN'EMULSIO (PXS026)	6.94%
WATER	72.00%
OIL	15.00%
VINEGAR	3.00%
SUGAR	2.00%
SALT*	0.90%
PRESERVATIVE	0.16%

1 KG OF VIN'EMULSIO = 222 KG OF END PRODUCT

\* VINPAI also offers salt reduction solutions which can be used into your food preparations.



USE POTASSIUM SORBATE AS A PRESERVATIVE.  
DON'T DILUTE IT IN WATER OR OIL.

#### OUR TIPS

TO BE INCORPORATED IN THE MIDDLE OR AT THE END OF THE PROCESS.  
MIX UNTIL COMPLETE INCORPORATION.

#### PACKAGING

Our ingredient VIN'EMULSIO is packed into multilayers paper bag of 20 kg net.  
Our pallets 100 cm x 120 cm have undergone a treatment (ISPM 15).

