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

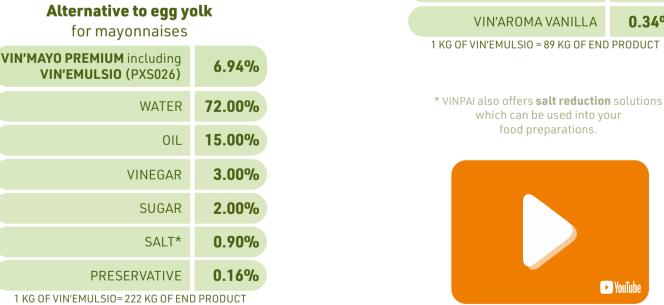
Emulsifier for ice creams

VIN'EMULSIO R25 (PX0077) 2.00	2.00%	
WHOLE MILK 49.50	0%	
CREAM 18.0	0%	
MILK POWDER 15.00	0%	
SUGAR SYRUP 10.00	0%	
SUGAR 5.0	0%	
VIN'AROMA VANILLA 0.50	0%	
1 KG OF VIN'EMULSIO = 50 KG OF END PRODUCT		

Fat reduction for vegan cakes without egg

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

Alternative to egg yolk







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).



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