



# TEXTURES

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# EMULSIFIER

VEGETABLE EMULSIFIER PASTE  
MULTIFUNCTIONAL AGENT FOR MIXTURES

500g e



4.0 kcal/g

### EMULSIFIER FOR BAKING AND FREEZING MULTIFUNCTIONAL AGENT FOR MIXTURES

We have developed our DAYELET EMULSIFIER for incorporating air into all recipes containing eggs or fat. It is a modern formula presented in a white and flavourless paste obtained from vegetable fat. It is perfect for mixing fat and water in all dessert and ice cream recipes. The resulted oil-in-water emulsion increases the volume of the mixture, while protecting it during the freezing process and maintaining it fresh for a longer time. This substantial increase of volume provides more portions and makes "lighter" desserts with "less calories".

**THIS PRODUCT IS:**  
gluten-free, lactose-free, egg-free and salt-free.

**IT IS ALSO SUITABLE FOR:**  
coeliacs, vegetarians and vegans.

**COMPOSITION:**  
water, emulsifiers: E475, E471 and E435; sugars, humectant E1520, and preservatives: citric acid and sorbic acid.

**NUTRITION INFORMATION PER 100g:**  
400 kcal/100g. Carbohydrates: 10% (4% of them are polyols). Other hydrates: 0%. Nutritional fibres: 0%.  
Fat: 40% (Saturated fat: 39.6%). Protein: 0%. Sodium: 0%.  
VERY LOW Glycemic Index = 10

**MORE INFORMATION:**  
<http://www.dayelet.co.uk/emulsifier.html>

### GLUTEN-FREE, EGG-FREE, LACTOSE-FREE AND SALT-FREE.

Instructions for use: whisk it at room temperature using mixer beaters. Each gram of DAYELET EMULSIFIER needs approximately 5 g of liquid (water, egg whites, syrups, etc.) in order to absorb air. If the mixture becomes too thick, some extra water must be added until the desired volume and the right texture are achieved. DAYELET EMULSIFIER is an essential ingredient to freeze and defrost mixtures as well as baked desserts.



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