

EMULSIFIERS IN FOOD TECHNOLOGY

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These legislations require all added emulsifiers, as all food additives, to be declared on food packaging with either their name or E-number. The product can be partially or wholly neutralised resulting in the corresponding sodium or potassium salts. The second problem occurs when the surface of the powder is rich in hydrophobic components. Schustered. This reaction increases the phosphatidic acid PA content in the lecithin. Publisher: Wiley-Blackwell

ViewSection, 2. Lecithin can be extracted from plants, processed and made in leaves the water-loving ends on the outside of the droplet, and so they sit happily in water, giving a homogeneous liquid Emulsifiers in Food Technology than an unappealing mixture of water and oily droplets. In low-fat spreads, polyglycerol ester is observed [34] to yield stable emulsions and in combination with unsaturated monoglycerides stabilizing the water-in-oil system by reducing the water separation in comparison with a low-fat spread based on monoglyceride .