



Product Specification - Encap® 850

Product Description

Encap® 850 is a specialty microencapsulated spray-dried emulsifier system used for the production of various baked goods. The product is a specially co-processed blend of nonfat dry milk and an optimized blend of various emulsifiers, most of which are alpha-tending... This co-crystallized emulsifier system results in stabilization of the alpha crystalline form of the emulsifiers, keeping them from converting to the more stable, but less functional, beta-crystalline form. The resulting system, even though lipophilic (HLB 4.5) and high melting and having an iodine value of <5, still has excellent dispersibility characteristics. The hydrophilic lecithin not only serves as a functional encapsulant, but it also functions as a natural dough conditioner providing drier and more extensible doughs and batters. The protein carrier from the nonfat dry milk also helps with the lipid-protein complex and provides added dispersibility as well as enhanced functionality. This highly functional ingredient allows for the effective replacement of shortening and/or partially hydrogenated fats with liquid vegetable oil(s) to produce trans-fat free formulations.

Labeling:

Nonfat dry milk, distilled propylene glycol monostearate, distilled monoglycerides, sodium stearoyl lactylate, soy lecithin, and less than 2% silicon dioxide added as an anti-caking agent.

Allergens:

Contains milk and may contain soy proteins.

Typical Analysis

Classification	Food Emulsifier
Iodine Value	less than 5
pH	Approximately 6.5
HLB Value	Approximately 4.5
Fat	50%+/- 2%
Protein	17% +/- 1%
Carbohydrate	~25% by difference
Moisture	less than 4.0%

Microbiological:

Standard Plate Count	< 10,000 cfu/gram
Coliform	< 10 cfu / gram
Salmonella	Negative / 25 gram

Packaging/ Storage

50 lb. multi-wall paper bag with polyethylene liner, palletized and stretch wrapped. **For optimal shelf-life and functionality, this product should be kept stored under refrigeration. If stored properly product has a shelf-life of one year.**

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