

# ROUSSELOT® EMULSIGEL™ INNOVATIVE CLEAN LABEL EMULSIFIER WITH STABILIZING PROPERTIES



As a food manufacturer you are continuously searching for new ingredients and new technologies to improve your products and to meet customer's requirements, such as clean label. Rousselot has developed EmulsiGel, an emulsifier for clean label products in which emulsion stabilization is key.

## EMULSIGEL-P, CAREFULLY SELECTED GELATINS WITH ENHANCED FUNCTIONALITIES

Part of the Rousselot® Synergy Systems™ range, Rousselot EmulsiGel-P is a unique blend of well-defined porcine-type gelatins that acts both as an emulsifier and a stabilizer. These gelatins have been selected to work synergistically in a recipe, boosting their emulsifying and stabilizing functionalities. EmulsiGel-P can easily replace most of the common emulsifiers, such as lecithin, mono & di glyceride esters (e.g.E472) or egg yolk.

## CLEAN LABEL

This new, clean label emulsifier opens up new horizons for the industry, providing the right solution for consumer products that are free of E-numbers and in which emulsion stabilization is key.

## LARGE NUMBER OF APPLICATIONS

Easy to dissolve and handle, EmulsiGel-P can be used in a large number of applications. It is the perfect Synergy System for oil-in-water emulsions, such as spreads, sauces and dressings, and for meat applications, such as pâté and cooked sausages.

## EXAMPLE OF APPLICATION: AN EGG-FREE MAYONNAISE ACHIEVED THANKS TO EMULSIGEL™-P PROPERTIES

EmulsiGel-P has already been successfully used to produce an egg-free mayonnaise that has similar quality, taste and texture to a traditional mayonnaise. EmulsiGel-P provided the emulsifying capacity and stability usually conferred by the egg yolk.

## A PATENTED SYNERGY SYSTEM

EmulsiGel-P is an innovative gelatin for which a patent has been filed. Rousselot is ready to support you in the development and production of new food products on a major scale.



Reaching Further Together

  
**Rousselot**

**DARLING**  
INGREDIENTS

# ROUSSELOT® SYNERGY SYSTEMS™ FOR EXCITING NEW PRODUCTS

The Rousselot Synergy Systems have been developed to help the food industry create appealing, innovative and successful food products that meet the highest market expectations. They are the result of more than 120 years' experience and a strong innovative drive by Rousselot, the world leader in gelatin.\*

High performance solutions, Rousselot Synergy Systems are composed of different types of gelatin and other ingredients that work synergistically. The function of each gelatin and each other ingredient is boosted when they are combined so offering additional product development possibilities to manufacturers. Rousselot offers today four Synergy Systems:



## ROUSSELOT® ACIDOGEL™

This gelling agent allows the manufacture of stable acid marshmallows. It is composed of Rousselot gelatin and pectin.



## ROUSSELOT® NEUTRALGEL™

This patented gelling blend is the perfect solution to texturize, mimic fat, promote flavor release, and to improve stability over time. It is composed of Rousselot gelatin and pectin.



## ROUSSELOT® RESISTAGEL™

This gelling agent is ideal to develop confectionery that preserves its quality in warm climate conditions.



## ROUSSELOT® EMULSIGEL™

This patented blend of gelatins is ideal to emulsify and stabilize in an oil-in-water emulsion. With no e-number for gelatin, Rousselot EmulsiGel can receive clean labeling.

With four Rousselot Applications Laboratories in Europe, America & Asia, Rousselot is committed to helping its customers use Rousselot Synergy Systems in their new applications, thus helping them to market faster.

\* Global Industry Analysts, Inc. Gelatin a Global Strategic Business report, Nov 2016.

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