

## **FINAMUL-CAC**

### **BEVERAGE CLOUDING AGENT**

#### **PRODUCT**

FINACON-CAC is based on oleochemical based derivatives, which is free from Brominated Vegetable oil and Ester Gum.

#### **PROCEDURE**

##### **GUM SOLUTION**

Gum Acasia	22 Kg.
Hot Water (80°C)	77.5 Kg.
Sodium Benzoate	0.5 Kg.

Stir well above ingredient till you get a solution, allow it to stand overnight, filter the gum solution through 200 mesh Nylon cloth.

##### **CLOUDING AGENT (white mist)**

Gum Solution	80 Kg.
FINACON-CAC	20 Kg.

Take FINACON-CAC in a vessel and add Gum Solution slowly and start stirring for half an hour (minimum 2900 rpm.). Add Citric Acid Crystals to above mix to adjust pH of solution to 3.5.

The above product will be passed through "GOULIN HOMOGENIZER" at 3000 psi pressure to achieve 2 to 3 microns particle size.

##### **ORANGE PASTE**

Clouding agent 88 to 90 Kg.  
Orange Oil 5 fold 10 to 12 Kg.

Add tartrazin, sunset yellow and ponceau colours as per your desired level.

If you are adding orange oil 5 fold you need not add Fumaric Acid. If ordinary orange oil is used then add 0.2% Fumaric Acid, now pass above material through ordinary stirring process for 15 minutes (2900 rpm) and then pass through GOULIN HOMOGENIZER at 1000 psi. If you are using colloid mill make only one pass.

#### **NOTE**

Please do not use any emulsifier in the system.