

Maximized consistency & extended stability in fat spread, peanut butter and chocolate spread

FINE specialty additives for oil binding applications



Delicious fat spreads are one of the most popular food items that find almost a permanent place on our breakfast plates and dining tables. These products are typically a complex matrix of various components such as oil phase, water, and air. The presence of free oil, either inherent or added on-purpose, pose a critical challenge in the form of potential phase separation. This may result in immediate consumer rejection; because, the presence of separated oil layer is perceived as the sign of inferior product quality and/or of deterioration of the food product.

FINE specialty oil binder & stabilizer **Finamul 9106** has been formulated with the focus on maximizing the oil binding properties and stabilization in order to maintain the physical integrity of the product during long storage & shipment.



Key technical features		Benefits	
Non-GMO & based on vegetable oil		Excellent functionality: Minimizes/prevents oil separation	
Suitable stability at elevated temperatures		Effectively stabilizes the formulation	
Low saturated fat solution		Protects the integrity of food matrix/compound	
Ease in application and storage		Enhanced customer appeal; thereby, higher acceptance	
Extended shelf-life		Improved overall quality of food	

Key applications:

• Fat spread & margarine • Peanut butter • Chocolate spread • Chocolate paste • Tahini

Finamul 9106 can be used in combination with **Finamul 90** fat dispersing agent and **Finamul 2402** viscosity modifier in order to achieve a synergistic effect to maximize the product consistency and render excellent spreadability to your product while finely preserving the sensory profile.

Select a befitting speciality food ingredient for your food formulation with us at: food@fineorganics.com.

We look forward to connecting with you and can host technical webinars to specially address your requirements.

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