



A taste of *Rdiamuls*[®] coffee creamer solutions

RADIAMULS
TRADEMARK OF OLEON

Coffee creamers or whiteners are used all over the world as a substitute for fresh dairy products like milk and cream where the milk fat phase is replaced by vegetable fat. The creamers are added to hot drinks like coffee, tea or hot chocolate, to cool and to flavor the drink, lighten the color and neutralize the acidity. Moreover, in comparison to fresh dairy products, they offer an ease of handling, increased shelf life and exist in liquid, freeze-dried and powdered form.

OUR SOLUTIONS

COLORING

Whitening power

EMULSION STABILITY

Stabilized fat network and reduced oil separation at higher temperatures

Rdiamuls MG 2918K
Rdiamuls Datem 2004K

EMULSIFIER FUNCTIONALITY

The emulsifiers used in the preparation of coffee creamers serve two purposes: firstly, they facilitate the **formation of fine fat globules** during the homogenization step and secondly, in conjunction with the protein, **prevent that the emulsion breaks** and the fat separates when the whitener is dissolved in the hot drink. An adjusted emulsifier level is needed since too little emulsifier increases the risk of emulsion separation in the packaging while too much emulsifier may cause emulsion inversion or the formation of off-flavors.

FREEZE THAW STABILITY

Increased processing stability

Rdiamuls MG 2918K
Rdiamuls Sorb 2147K
Rdiamuls SL 2990K

SENSORY EVALUATION

Reduced off-flavors

— RECIPE —

Water	78,7%	Proteins	1%
Fat	12%	Buffer	0,2%
Sweeteners	5%	Stabilizer	0,1%
Emulsifier	3%		



Typical liquid coffee creamer composition

PACKAGING

SHELF LIFE

	PACKAGING	SHELF LIFE
Rdiamuls MG 2918K mono- and diglycerides	25kg bag	24 months
Rdiamuls Sorb 2147K polysorbate 60	180kg drum 950kg IBC	24 months
Rdiamuls Datem 2004K diacetylated tartaric acid esters of mono- and diglycerides (DATEM)	25kg bag	12 months
Rdiamuls SL 2990K sodium stearoyl lactylate (SSL)	25kg bag	12 months

Combinations of Radiamuls® emulsifiers are used to obtain the right hydrophilic-lipophilic balance in the coffee creamer.

oleon
a natural chemistry

NUTRITION

Oleon NV

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