



A taste of *Radiumuls*[®] bakery fat solutions

RADIAMULS
TRADEMARK OF OLEON

Emulsifiers are used in shortenings and industrial margarines to improve emulsion stability, but as well to enhance functionality of the final product. Cake and cream margarines contain 60-80% of fat and are specifically designed to incorporate air and impact stability to the final product. Puff pastry margarines contain around 80% of fat and must be highly plastic and non-greasy. Production of puff pastry involves the layering of dough and margarine, where the main function of the margarine is to separate the layers of dough and to produce a pastry with a uniform flaky texture and a high volume.

OUR SOLUTIONS

CAKE

MARGARINES & SHORTENINGS

VOLUME

Increased air incorporation

Radiumuls MG 2903K
Radiumuls Poly 2248K

CRUMB STRUCTURE

Homogeneous and fine distribution of air

Radiumuls Poly 2248K

CREAM

MARGARINES & SHORTENINGS

OVERRUN

Increased air incorporation

Radiumuls Lactem 2951K

EMULSION STABILITY

Stabilize emulsion and incorporate liquid ingredients

Radiumuls MG 2918K

EMULSIFIER FUNCTIONALITY

Emulsifiers are mostly used to **stabilize the emulsion** so that no watering or oiling out occurs during production or storage. Further, emulsifiers favor a smooth **spreading** consistency, stable crystalline **structure** and a pleasant melt-in-the mouth **sensation** for the consumer. Finally, in the case of suboptimal processing equipment or when β -tending fat blends are used, emulsifiers can help to control the **crystallization** of margarine.

PUFF PASTRY

MARGARINES & SHORTENINGS

PLASTICITY

Ability to fold

Radiumuls Poly 2248K
Radiumuls Poly 2249K

STICKINESS

Ability to laminate

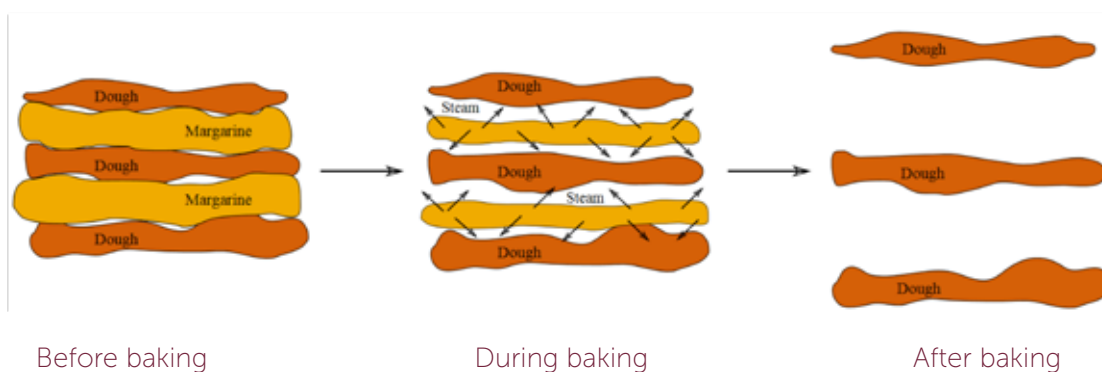
Radiumuls MG 2918K
Radiumuls MG 2903K

HEIGHT

Prevent layer separation

Radiumuls Poly 2248K
Radiumuls Poly 2249K

	PACKAGING	SHELF LIFE
Rdiamuls MG 2918K mono- and diglycerides	25kg bag	24 months
Rdiamuls MG 2903K mono- and diglycerides	20kg bag in box	18 months
Rdiamuls Poly 2248K polyglycerol ester (PGE)	25kg bag	12 months
Rdiamuls Poly 2249K polyglycerol ester (PGE)	24kg jerrycan	12 months
Rdiamuls Lactem 2951K lactylated mono- and diglycerides (LACTEM)	25kg bag in box	12 months



The Radiamuls® product portfolio is completely **PHO free** to meet the changing dynamics in the food industry.

oleon
a natural chemistry

NUTRITION

Oleon NV

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