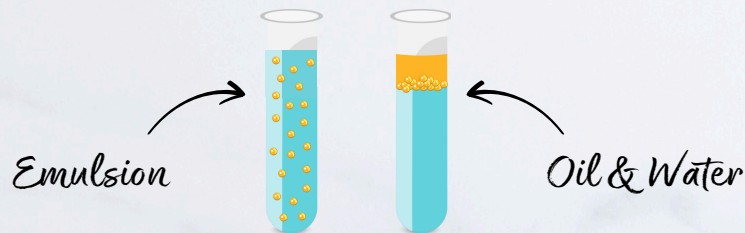


Emulsions

DEFINITION

An emulsion is a mixture of two or more liquids that are normally immiscible. In the beverage industry, it is a popular and cost-effective method of imitating high-quality products. Emulsions can be added to beverages to make them cloudy or to give them an authentic colour or taste.



TYPES OF EMULSIONS

Cloud Emulsion:

Provide turbidity in compounds and final drinks. These emulsions can also be used to add functional ingredients, such as fat-soluble vitamins, to the product.

Flavour/Colour Emulsion:

Provide turbidity, taste and/or colour in compounds and final drinks.



APPLICATION AREAS

A beverage emulsion is an Oil-in-Water emulsion that is prepared in concentrated form and diluted prior to consumption. It can be used in carbonated and non-carbonated beverages.

ADDITIONAL INFORMATION



Halal



Shelf life: 12 months



Packaging: 20 l Jerry can or metal drum

We are able to produce various types of emulsions based on customer request



**AUSTRIA
JUICE**

Emulsions

EMULSION OVERVIEW

Emulsion	Technical description	Taste	Turbidity (NTU) (1g/L)	Dosage (g/L)	Colour	Final beverage sample
181.004	Cloud emulsion	slightly orange	570	0,4 - 1	white	300.437-F02
181.019	Lemon emulsion	lemon lime	310	0,4 - 1,5	white	300.439-F03
181.029	Peach emulsion	peach	250	1 - 1,5	orange	300.829-F03
181.041	Mango emulsion	mango	160	1 - 1,7	orange	300.888-F02
181.045	Apricot emulsion	apricot	353	1 - 1,3	brown	300.934-F01
181.046	Pomegranate emulsion	pomegranate	214	1 - 2	red	300.935-F01
181.047	Orange emulsion	orange	587	0,9 - 1	orange	300.958-F01
181.053	Kiwi-Lime emulsion	kiwi-lime	560	0,9 - 0,95	green	300.960-F01

MIXING INSTRUCTION FOR EMULSIONS READY TO DRINK (12 °BX)

- 1 Dissolve 122,5 g sugar in a part of water
- 2 Add 3,45 g citric acid to the solution and mix
- 3 Apply 1 g emulsion to the solution
(the amount of emulsion can be changed based on the recommended dosage in the table)
- 4 Fill up the solution with water up to 1 litre

Ingredients:

Sugar 122,5 g
Citric acid 3,45 g
Emulsion 1 g
Water up to 1 l