



Solutions for **MAYONNAISE & SAUCES**

**Stabilizer – Emulsifier System for
Mayonnaise & Sauces**



Meeting your production needs and the latest consumers
trends with the highest quality and safety

Solutions for MAYONNAISE & SAUCES

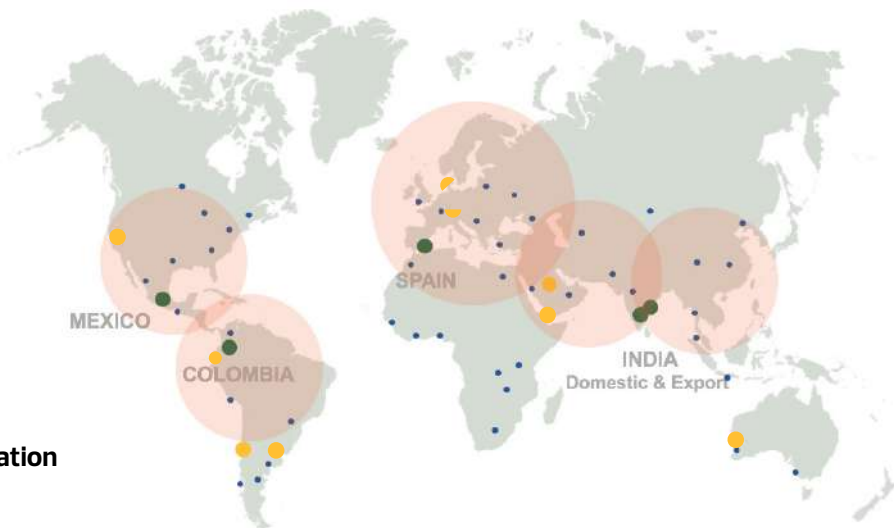
- ▶ Provides Viscosity & body while maintaining natural texture.
- ▶ Improves stability of emulsion.
- ▶ Smooth creamy texture.
- ▶ Suitable for wide range of fat.
- ▶ Excellent shine.



▶ A global network of production hubs serving all continents



Watch our
network video



- Production Hub
- Commercial representation

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