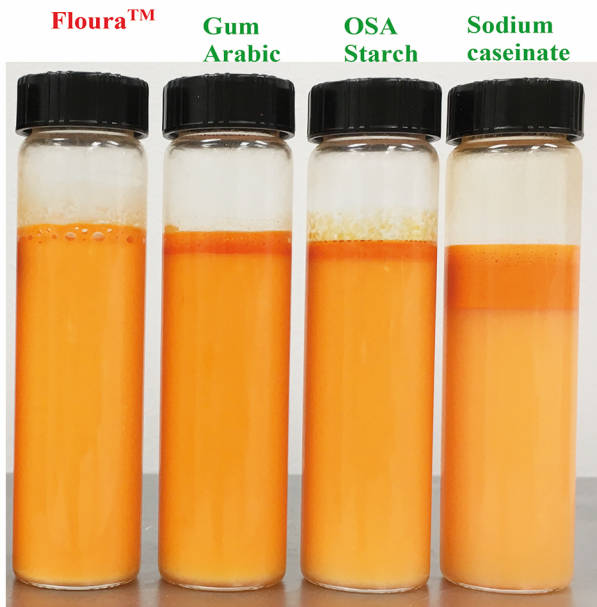


FLOURA™ FF FLOUR EMULSIFIER FOR OLEORESIN, SAUCE, DRESSING, SOUP, ETC.



Oil-In-Water Emulsions

- ✓ Stable Oil-In-Water Emulsion
- ✓ Reduces Oil Degradation
- ✓ Sustainable Supply
- ✓ Low Cost-Of-Use
- ✓ Natural



FLOURA™ FF

Flour Emulsifier

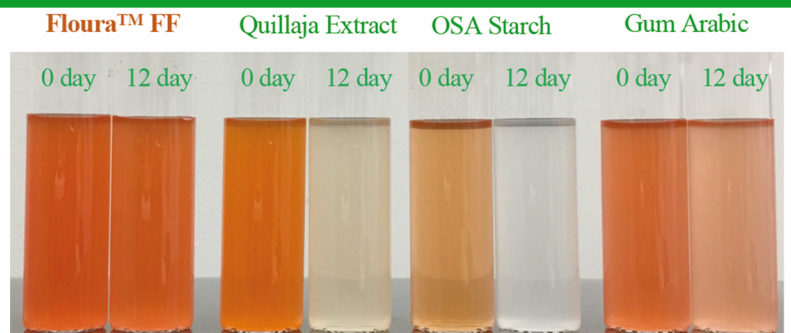
A Clean-Label, Better Emulsifier

When compared to other emulsifiers...

Floura™ FF is a natural emulsifier, and its performance supercedes alternatives in a wide range of pH, temperature, sugar solution, and salt solution.

Floura™ FF flour can be tailored for various food products and ingredients, such as oleoresin, sauce, salad dressing, soup, shake and smoothie, etc.

Floura™ FF protects active ingredients such as color, flavor, and nutrients from degradation, making it an ideal ingredient for emulsification and encapsulation.



Contact us at contact@phytooption.com

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