

# Taller, Lighter Baked Goods. All day, Every day.



Deliver consistent texture and appearance with an emulsifier solution from Vantage® Food.

## Emulsifier Ingredient Solutions

Our emulsifier solutions provide ideal crumb structure as well as even, consistent baking performance in baked goods, cakes, and breads

		Grades Available					
Product Name	Chemical Name	Kosher	Kosher for Passover	Non-GMO	RSPO Mass Balanced	Non-Palm	EU Compliant
Lumisorb® PSML-20	Polysorbate 20		✓	✓			
Lumisorb® PSMO-20	Polysorbate 80		✓	✓	✓	✓	✓
Lumisorb® PSMS-20	Polysorbate 60		✓	✓	✓		
Lumisorb® PSTS-20	Polysorbate 65		✓				
Lumisorb® SML	Sorbitan Monolaurate		✓	✓			
Lumisorb® SMO	Sorbitan Monooleate		✓	✓	✓	✓	✓
Lumisorb® SMS	Sorbitan Monostearate		✓	✓	✓		
Lumisorb® STS	Sorbitan Tristearate		✓				
Lumulse® GMO	Glycerol Monooleate	✓		✓	✓		
Lumulse® GMO-300	Glycerol Monooleate/Propylene Glycol	✓		✓	✓		
Lumulse® GDS	Glycerol Distearate	✓		✓			
Lumulse® POE-20 GMS K	Ethoxylated Mono-And Diglycerides	✓					

Our ***easy and reliable integrated solutions*** increase operational efficiency and peace of mind

## Equipment

Our customizable solutions are designed, built, and serviced by in-house experts to support any size operation, large, medium, or small



Spray Equipment

## Processing Ingredients

Our **comprehensive portfolio** offers solutions for a **wide variety** of production applications



Release Agents



Stabilizers



Emulsifiers



Defoamers



Shortening

## Expert Support

With over **40 years of industry experience**, our equipment, R&D, and sales teams **work collaboratively** with customers to troubleshoot and provide solutions

**Vantage** | Food

Want to learn more?

Contact us at [info.food@vantagegrp.com](mailto:info.food@vantagegrp.com)

Better Performance  
Made Possible

