

Sodium Stearoyl Lactylate -Application



Category	Function	Usage Level	Comment
Breads, Rolls	Dough Strengtheners, crumb softener	0.25-0.5% Baker's %	Conditions and strengthens dough
Batters	Emulsification	0.25-0.5% Bakers %	Stabilizes emulsions
Biscuits, Cookies, Crackers	Fat reduction, controls spread	0.5% Bakers %	Fat reduction, increases spread
Fillings	Aeration, fat dispersion	0.1-0.2 formula weight	Stabilizes emulsions and improves texture and appearance
Coffee Whiteners	Protein interaction, mouth feel	0.1-0.3% formula weight	For non dairy, improves whitening, mouth feel, and storage ability through protein interaction
Puddings, Snacks	Stability, texture	0.2% max formula weight	Stabilizes emulsion, improves texture and appearance.
Imitation Cheeses	Emulsion Stability	0.1-0.2 formula weight	Stabilizes emulsion while giving body and smooth texture
Sauces, Gravies	Improves texture	0.1-0.5 formula weight	Improves emulsion stability and increases shelf life while reducing skinning.