

EmslandInnovationNEWS

Projects

Confectionery solutions with Empure® ES 300

The confectionery segments that are interesting for Emsland Group are the segments in which hydrocolloids (gelatin, carrageenan, pectin etc.) or carbohydrates (starches) are used.

A main area therefor are the moulded confectionery (jellies, winegums), pulled confectionery (chews) and extruded confectionery (liquorice).

Last few years the Emsland Group was focussed on gelatin alternatives.

This resulted in the Emden® ET-range of starches (Emden® ET 15 and Emden® ET 50).

Like gelatin, these starches are able to create a clear, elastic and flexible texture. Beside this, starch based products show more resistance against temperatures and won't melt in comparison with gelatin.

Besides gelatin also pectin is used in the confectionery segments. In contradiction with gelatin (animal based), pectin is a plant based hydrocolloid derived from fruits (apple e.g.). Confectionery based on pectin show a very short texture which easily breaks.

Textures of both hydrocolloids (gelatin versus pectin) are completely opposite from each other (elastic versus short bite).

Starches are able to create both textures as well.

Empure® ES 300 is able to create a very short texture (like pectin).

Besides this, Empure® ES 300 is gelling very fast, a characteristic which also belongs to pectin. In the EU Empure® ES 300 can be labeled as starch and therefore no E-number is required.

With the availability of Empure® ES 300, Emsland Group is also able to recommend pectin alternatives in the confectionery industry.

Textures are more or less linked to a certain continent or country of the world. Short textures are very common in the USA while elastic combinations of Empure® ES 300 with the Emden® ET-range makes it even possible to create every texture you like to achieve.

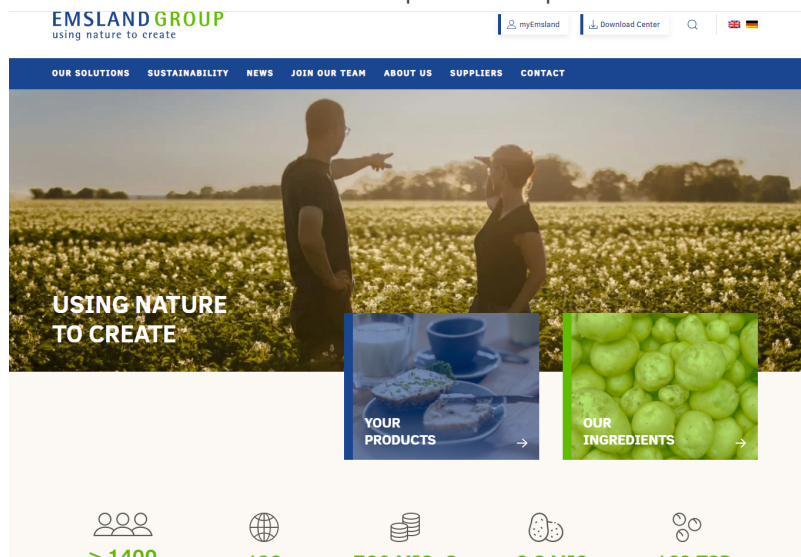


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Projects

A new look for the Emsland Group's homepage

The website of the Emsland Group was revised and relaunched both in terms of content and design. The fresh and modern look resulted not least because of the current photo and video shootings that were taken at the Group's different plants.



Besides a new design, the website offers targeted and meaningful information on a variety of topics such as sustainability, the procurement of raw materials, and new job opportunities.

In particular, however, the section concerning our product solutions was reduced to the most essential information.

Customers and potential customers may now download product data sheets or safety data sheets of our product highlights for the respective subsegments (e.g., extruded snacks).

In addition, the new website offers a separate download center, where the user can download numerous documents, for example, our current innovation newsletter, sustainability reports, or the many certificates of our individual plants.

In the future, further direct access to our tool MyEmsland will also be possible, which will provide a lot of useful information for our customers and raw material suppliers.

Naturally, the URL remains the same:

www.emsland-group.com

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Projects

Investment in food-grade potato and pea fibres in Golßen

Potato and pea fibres are dietary fibres that are widely known for their use in many applications such as meat, meat analogues and bakery applications. Addition of food fibres has become more and more important in modern diets as various studies show that especially Western diets do not contain enough dietary fibre.



Therefore, Emsland Group has invested in their food fibre capacity at their East German production site in Golßen.

In Golßen a new dryer is installed that has led to a doubling of food grade pea and potato fibre capacity.





Next to the dryer, also new milling equipment has been installed that allows the production of very fine fibres.

The Emsland Group portfolio consists of potato and pea fibres with different particle size under the brand name Emfibre® (see overview below).

Emfibre® EF 60 is a fine, light-colored pea fibre that is very suitable for fibre enrichment of food products such as snacks, pasta and bakery products.

Due to the relatively low water binding it can be used in high dosage that facilitates the possibility of dietary fibre claims.

Emfibre® Products

	Pea fibre		Potato fibre	
	Emfibre®EF 60	Emfibre®EF 200	Emfibre®KF 200	Emfibre®KF 500
				
Water binding capacity	1:5	1:8	1:16	1:18 %
Particle size	Fine	Medium	Medium	Coarse
Applications	Bakery, dairy, Snacks and meat products (injection possible)	Bakery and meat/ (-analogue) products	Bakery and meat/ (-analogue) products	Meat/(-analogue) products



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Brochures

New Information Material for Technical Specialties and Animal Feed

A comprehensive range of information material, such as flyers and brochures, has been made available to the Wallpaper Paste, Paper Bag Adhesives, Glass Fiber Sizing, Construction Additives, and Animal Feed divisions. Everything you need to know about the Emsland Group's fields of application and

and solutions can be found here.

Readers are provided with information on product highlights and their many benefits in the individual technical applications, as well as a complete overview of the products we offer for the Pet Food and Livestock Feed industries. This information can be downloaded as a PDF on our new website, or a printed version can be requested by sending an email to pgeers@emsland-group.de.

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Personnel

Dr. Julia Strehl responsible for Patent Management

Since March 1, 2022 Dr. Julia Strehl works at Emsland Group. She previously studied Chemistry in Oldenburg, Germany, and completed her PhD there in November 2021.

From November to February, she briefly worked at Nordenhamer Zinkhütte, where she was responsible for compliance and occupational safety.

At Emsland Group she is now in charge of three main activities: patent management, association work (Starch Europe and the German Association of the Fruit, Vegetable and Potato Processing Industry [BOGK]), and the application for funding for research projects.

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