

CAMLIN FINE SCIENCES PRODUCT SHEET



EZENTIAL® Naturel 25

A natural emulsifier and moisture management solution made from vegetable fiber and seaweed powder. Functions as a clean-label alternative to eggs, egg yolk, and refined hydrocolloids - while reducing fat and maintaining texture, structure, and stability across a wide range of applications.

PRIMARY APPLICATION



Bakery



Dairy



Sauce
Dressing

CLEAN LABEL FUNCTIONALITY

Replaces eggs,
reduces fat, and
eliminates the need
for refined gums;
no carrageenan, no
cellulose



Bringing science
to everyday life

SHELF STABILITY CHALLENGE?

LET'S SOLVE IT TOGETHER

Your Product. Your Conditions.

Your Performance. That's where our Customer Application Lab comes in.

We partner with your team to test, validate, and optimize solutions for shelf life, texture, flavor, and safety—tailored to your process, your formulation, and your goals.

From pilot trials and shelf-life testing to sensory and analytical insights, we combine technical rigor with real-world relevance.

Let's bring **Your Next Solution** to life

LABELED AS

Vegetable Fiber, Flaxseed Flour, Seaweed Powder

RECOMMENDED USAGE LEVEL

Typical range is 0.7 - 2%

Actual dosage depends on factors such as active component, application type, and desired quality or shelf-life goals.



SCAN TO LEARN MORE

See how this solution can help preserve freshness, protect quality, and optimize performance.

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