

# CAMLIN FINE SCIENCES PRODUCT SHEET



## EZENTIAL® Naturel 50

A proprietary blend of vegetable fiber and seaweed powder that strengthens structure in baked goods and snacks - reducing breakage and waste without affecting taste or texture.

### PRIMARY APPLICATION



Bakery

Snacks

### CLEAN LABEL STRENGTH

Reinforces structure -  
a clean-label alternative  
to starches and refined  
hydrocolloids.

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**

Pea Flour, Vegetable Fiber, Seaweed Powder

**RECOMMENDED USAGE LEVEL**

Typical range is 1.0% for most cookie, cracker, & biscuit applications

*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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