

CAMLIN FINE SCIENCES PRODUCT SHEET



EZENTIAL® Naturel 84

A natural blend of vegetable fiber and seaweed powder that stabilizes water activity, improves texture, and retains moisture.

Enhances yield in meat, improves machinability in dough, and stabilizes sauces and fillings with clean-label appeal.

PRIMARY APPLICATION



Bakery



Meat



Sauce
Dressing

CLEAN LABEL ALTERNATIVE

Replaces refined gums like carrageenan and cellulose with naturally derived fiber and seaweed - no processing, no extraction

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, Seaweed Powder

RECOMMENDED USAGE LEVEL

Typical range is 0.5 -2.0%

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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