Speciality Emulsifiers for Innovative & Healthier Products
Mr Ganesh Devsarkar, Fine Organic Industries Limited

Mr Ganesh spoke on the role of specialty emulsifiers and functional ingredient systems in developing healthier, stable, and innovative food products. A major focus of his presentation was on advanced R&D capabilities and application development support for various food categories, particularly bakery, confectionery, spreads, and nutritional products.

In the bakery segment, he explained how emulsifier systems improve dough handling, crumb structure, oven spring, softness, and shelf stability in products like ragi bread, millet rusk, cookies, crackers, and yeast bakery items. These systems also enable partial fat reduction while maintaining desirable sensory and textural properties. The emulsifiers help reduce stickiness, control spread, improve uniform baking, and minimize breakage losses during production. He also emphasized on the growing use of millet-based and high-fibre bakery products to support healthier eating trends.

He talked on confectionery and spreads, where speciality emulsifiers improve chocolate processing and stability. These ingredients help reduce viscosity, improve chocolate fluidity, eliminate off-flavours, reduce cocoa butter requirements, and provide better oxidative stability.

He spoke on the increasing demand for healthier, clean-label, and functionally enhanced foods. The solutions presented support modern consumer demands for nutritious, convenient, and high-performance food products while also helping manufacturers optimize formulation efficiency and product quality.