

Mr. Ganesh Devsarkar, Senior Manager, Technical Sales, Fine Organic Industries Ltd,  
presented on **Speciality Additives - Bakery & Confectionery.**

Mr. Ganesh focused on the use of speciality additives, specifically emulsifiers, in bakery and confectionery applications. He defined food additives as substances that enhance the shelf life, texture, appearance, or nutritional quality. He outlined common problems in the baking industry, such as side collapse, volume issues, staling, and microbial spoilage, and explained how the selection of the right emulsifier or blend of emulsifiers can address these issues. He also talked about the use of emulsifiers in chocolate confectionery to address challenges like viscosity control and fat reduction. In summary, Mr. Ganesh's presentation provided valuable insights into the functionality and application of emulsifiers in improving the quality and characteristics of bakery and confectionery products.

