

SOL GLYCEROL MONOOLEATE 60– (E-471)

DESCRIPTION

SOL GMO - 60 is a multi-functional, oil soluble emulsifier derived from esterification of Glycerol with vegetable oils.

PHYSICAL/CHEMICAL SPECIFICATION

Colour & State: Yellowish Oily Liquid

Acid Value: Max. 4mgKOH/g

Mono Content: Min. 58%

Free Glycerol: Max. 5%

Iodine Value: 65-80

Saponification Value: 155-175mgKOH/g

HEAVY METALS/MICROBIOLOGICAL PARAMETERS

Arsenic: Less than 3mg/kg

Lead: Less than 1mg/kg

Mercury: Less than 1mg/kg

Cadmium: Less than 1mg/kg

Heavy Metals: Max. 10mg/kg

APPLICATION AREAS

Baked Goods -Breads and Cakes.

Confectionery-Chewing gum, Toffees and Caramel.

Dairy Products-Ice Creams and Desserts.

Fats -Margarines and Shortenings.

Starch-Mashed potatoes and pastes noodles.

Juices-Functions as an Anti-foaming agent in juice processing.

STORAGE/SHELF LIFE

To be stored in cool temp. of 25° C -30° C. Best before 24 months from the date of Manufacturing.

PACKING

200 kg HDPE Drums