



## **SOL GLYCEROL MONOSTEARATE-90 – (E-471)**

### **DESCRIPTION**

SOL Glycerol monostearate-90 is one of our premium emulsifiers, used in the manufacture of high quality breads / biscuits & other bakery products.

### **PHYSICAL/CHEMICAL SPECIFICATION**

Color: White

State: Powder

Melting Range: 65 to 75 ° C

Acid Value: Max. 3 mgKOH/g

Mono content: Min. 90 %

Iodine value: Max. 3

Free glycerol: Max. 2%

Moisture: Max. 1%

Saponification: 150 -165

### **HEAVY METALS**

Arsenic (As): Max. 3 mg/kg

Cadmium (Cd): Max.1 mg/kg

Lead (Pb): Max. 1 mg/kg

Mercury (Hg): Max. 1 mg/kg

Heavy Metals: Max. 10 mg/kg

### **APPLICATION**

Act as an anti-staling agent in bread, cakes and biscuits.

Acts as a whipping agent for food products.

Softener textiles and external lubricant for plastic industries.

### **STORAGE/SHELF LIFE**

To be stored in cool & dry place 25° C -30° C. 12 months from the date of manufacturing.

### **PACKING**

Packing 25 Kg paper bag.