



SOL GLYCEROL MONOSTEARATE-60 – (E-471)

DESCRIPTION

SOL Glycerol Monostearate – 60 is one of our premium emulsifiers, used in the manufacture of high quality breads / biscuits & other bakery products.

PHYSICAL/CHEMICAL SPECIFICATION

Color: White

State: Flakes

Melting Range: 55 to 65 ° C

Acid Value: Max. 5 mgKOH/g

Mono content: Min 58 %

Iodine value: Max. 3

Free glycerol: Max. 6%

Moisture: Max. 2%

Saponification: 150 -170

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. 24 months from the date of manufacturing.

PACKING

Packing 25 Kg paper bag.