



SOLBAKE EMULSIFIER

DESCRIPTION

It is a perfect blend of emulsifiers (E471, E481 & Palm Oil) specifically designed for the biscuit and bread industry.

PHYSICAL/CHEMICAL SPECIFICATION

Color: Off White

State: Flakes

Acid Value: 25 to 30 mgKoh/g

Melting Range: 50 to 60 ° C

pH Value : 6 to 8

Acidity : 12.50 to 15.00

HEAVY METALS 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

ALL kinds of biscuits and breads.

STORAGE/SHELF LIFE

To be stored in cool & dry place under temp. of 25° C -30° C. Best before 24 Months from the date of Manufacturing.

PACKING

25 Kg Paper Bag