



ESTELLE

INSPIRING INNOVATION | INSPIRING VALUES

FOOD ADDITIVES



About us

Success will never make us so aloof that we forget our manners and fail to extend a welcome. Estelle has been a leading source of emulsifiers and specialty chemicals in India and across the globe for years. Company's influx of new talent and extensive R&D allows our entire community to prosper.

Estelle is known for its quality emulsifiers in food, pharma and dairy industry, catering to all the major manufacturers of Biscuits, Ice-cream and confectionery. Understanding the rising demand of food Industry for the quality ingredients, Estelle has set up STATE OF THE ART manufacturing facility for Bakery Ingredients.

At our bakery application center, products are tested stringently to deliver high performance and consistent quality. Our bakery experts guide bakers for the products application, which enhance the quality and add value to the final product.

We urge you to try our products. Once you do; we are confident that we will be welcoming you into much more than our community. We will be welcoming you into a family of customers who have found the right source for all their product needs.

Food Additives

Product List

Brand Name	Chemical Name
ESTOSOFT : 40 SE	Glycerol Monostearate (self emulsifying grade)
ESTOSOFT: 40 NSE	Glycerol Monostearate (Non-self emulsifying grade)
ESTOSOFT 60	Mono-Diglycerides - 60
ESTOSOFT 90	Distilled Mono Glycerides (DMG)
ESTOSPAN 60	Sorbitan Mono Stearate (SMS)
ESTOSPAN 65	Sorbitan Tri Stearate (STS)
ESTOSOFT-SSL	Sodium Stearoyl Lactylate (SSL)
ESTOSOFT PGE	Polyglycerol Esters of Fatty Acid (PGE)
ESTOSOFT PGPR	Polyglycerol Polyricinoleate (PGPR)
ESTOSOFT 9700	ESTOSOFT 9700
CAKE GELS	CAKE GELS
BREAD IMPROVERS	BREAD IMPROVERS

ESTOSOFT-40 SE

Chemical Name

GLYCEROL MONOSTEARATE (self emulsifying grade)

CAS Number

123-94-4

EEC No.

E471

Origin

VEGETABLE (PALM)

Applications

ESTOSOFT-40 for FOOD ; Emulsifier for foods like biscuits, breads or prepared mixes and anti aging. Emulsifier for margarine, shortening and peanut butters, Emulsifier and stabilizer of creaming powder, dispersant of powder soup. It is excellent for aerating properties, volume and texture improvement and anti-staling in cakes; Emulsifier in coffee whiteners; Improves overrun and dryness in frozen desserts and ice creams; Improves stability and texture in icing and fillings; Improves overrun and texture in whipped toppings.

ESTOSOFT-40 for COSMETICS ; Emulsifier and opacifier, emollients and bodyfying agents, used in vanishing creams, cleansing creams, emollient creams, fairness creams, moisturizing and sunscreen lotions. Viscosity building in surfactant industry, textile auxiliaries etc.

ESTOSOFT-40 NSE

Chemical Name

GLYCEROL MONOSTEARATE (Non-self emulsifying grade)

CAS Number

123-94-4

EEC No.

E471

Origin

VEGETABLE (PALM)

Applications

- ESTOSOFT 40 NSE is pharmaceutical aid, emulsifier in food, cosmetic, plastic industry
- Cosmetic and pharmaceutical preparations as water in oil emulsifier.
- Opacifier, emollients and bodyfying agents, used in vanishing creams, cleansing creams.
- PVC , PP, and PE plastics as lubricant and antistat.
- Crystal clear polysterene and antifogging aid.

ESTOSOFT-60

Chemical Name

MONO-DIGLYCERIDES-60

CAS Number

123-94-4

EEC No.

E471

Origin

VEGETABLE (PALM)

Applications

ESTOSOFT-60 for FOOD ; Emulsifier for foods like biscuit, breads or prepared mixes and anti aging. Emulsifier for margarine, shortening and peanut butters, Emulsifier and stabilizer of creaming powder, dispersant of powder soup. It is excellent for aerating properties, volume and texture improvement and anti-staling in cakes; Emulsifier in coffee whiteners; improves Overrun and dryness in frozen desserts and icecreams; improves stability and texture in icings and fillings; improves overrun and texture in whipped toppings

ESTOSOFT-60 for COSMETICS ; Emulsifier and opacifier, emollients and bodyfying agents, used in vanishing creams, cleansing creams, emollient creams, fairness creams, moisturizing and sunscreen lotions. Viscosity building in surfactant industry, textile auxiliaries etc.

ESTOSOFT-90

Chemical Name

DISTILLED MONO GLYCERIDES

CAS Number

123-94-4

Origin

VEGETABLE (PALM)

Applications

ESTOSOFT-90 FOR FOOD : Emulsifier for foods like breads or prepared mixes and anti aging. Emulsifier for margarine, shortening and peanut butters, Emulsifier and stabilizer of creaming powder, dispersant of powder soup. It is excellent for aerating properties, volume and texture improvement and anti-staling in cakes; Emulsifier in coffee whiteners; Improves overrun and dryness in frozen desserts and ice creams; Improves stability and texture in icing and fillings; Improves overrun and texture in whipped toppings.

ESTOSOFT -90 IN PLASTICS: It is used in manufacturing PVC, PP AND PE plastics as an anti fogging agent for plastic films, plastic lubricant.

- PVC , PP, AND PE plastics as lubricant and anti stat.
- Crystal clear polysterene and anti fogging aid.

ESTOSOFT-GMO

Chemical name

GLYCEROL MONOOLEATE

CAS number

25496-72-4

Origin

VEGETABLE (PALM)

Applications

ESTOSOFT-GMO is water in oil emulsifier used in lubricant , cosmetic, oleoresin and pvc industry.

- Primary and auxillary emulsifiers, used as lubricant and spreading agents in PVC, Mould release agent.
- Pigment dispersants in make up, slip agents in vanishing and moisturizing creams.
- Emollients in suppositories and bath oils.
- Major uses include creams, lotions, hair rinses, makeups, shaving, preparations, conditioner, pvc and oleoresin industry.

ESTOSPAN-60

Chemical Name

SORBITAN MONO STEARATE

CAS Number

1338-41-6

EEC Number

E 491

Origin

VEGETABLE

Applications

ESTOSPAN-60 is a lipophilic(Oil loving) surfactant. Used for preparing water in oil emulsions. It is used an emulsifier for pharmaceuticals and cosmetic, synthetic resin internal lubricants,Emulsifiers and dispersants for pigments.

ESTOSPAN-60 is an excellent food additive acts as emulsifier and stabilizer for whipped cream.Effective food emulsifier for improving problem of "OVER RUN".It is a emulsifier for food grade silicone emulsions, re-hydration aid in the production of active dry yeast, emulsifier for production of cakes improvers and mixes. It is used in confectionery coatings,gum base, icing and fillings, coffee whitners, animal nutrition.

ESTOSPAN-60 is base raw material for manufacturing (Polysorbate-60/ Polyoxyethylene-60) which is further used as an emulsifier, solubilizer, stabilizer, dough conditioner in yeast-raised baked goods; foaming agent in breverage mixes; bloom retardant in chocolate and sugar coating; aerating agent, cosmetic formulations.

ESTOSPAN-65

Chemical Name

SORBITAN TRI STEARATE

CAS Number

26656-19-5

EEC Number

E 492

Origin

VEGETABLE

Applications

ESTOSPAN-65 is a lipophilic (Oil loving) surfactant. Used for preparing water in oil emulsions. It is used as an emulsifier for cosmetic, emulsifier and dispersant for pigments. emulsifiers for lubricants.

ESTOSPAN- 65 applications include emulsifier for the preparation of water/oil emulsions, anti-foaming agent, used in conjunction with polysorbates in oil toppings, cake mixes, and margarine applied to buns. Used in fine bakery toppings and coatings, fat emulsions, milk and cream analogues, beverage whiteners, liquid tea, fruit and herbal infusion concentrates, edible ices, desserts, sugar confectionary, cocoa-based confectionary, chocolate (prevention of fat bloom), emulsified sauces, dietary food supplements, yeast for baking, chewing gum, dietetic foods for special medical purposes, dietetic formulas for weight control, and as carriers and solvents for colours.

ESTOSOFT-PGE

Chemical Name

POLYGLYCEROL ESTERS OF FATTY ACID.

CAS Number

67784-82-1

EEC No.

E475

Origin

VEGETABLE (PALM)

Applications

ESTOSOFT-PGE is a kind of hydrophilic emulsifier, and it can produce strong emulsification effect for oils and fats.

- 1.** It can be used in margarine, butter, shortening oil and oyster sauce as emulsifier and crystal modifying additive to prevent oil-water separation and prolong the preservation period.
- 2.** It can be used in food baking to make oils and fats dispersed more homogeneously in dough to get higher aeration and produce larger volume of product, fine and supple feeling in mouth. In cakes it improves batter performance, crumb structure and cake volume.
- 3.** For Non-Dairy Icing and toppings it acts as an excellent aerating agent, improves and stabilizes foam, resulting in soft and creamy textures, increased volume and shelf life.
- 4.** In plastics it is used as an antifog and antistatic agent.

ESTOSOFT-PGPR

Chemical Name

POLYGLYCEROL POLYRICINOLEATE.

CAS Number

29894-35-7

EEC No.

E476

Origin

VEGETABLE

Applications

ESTOSOFT-PGPR is a food grade emulsifier that can be used to modify the rheological characteristics of chocolate-based coatings. It can also be used as an emulsifier in both high fat and low fat spreads and in salad dressings or as a crystal inhibitor and anti-clouding agent in fractionated vegetable oils.

The most wide application of PGPR is used in chocolates, it acts as a viscosity reducer in chocolate which helps minimizing the usage of an expensive cocoa butter helping directly to reduce the cost of final product.

It is used in manufacturing pan release / greasing oil which is widely used in bakeries to ensure non-sticky properties of the product to the pans on which the products are baked.

ESTOSOFT-SSL

Chemical Name

SODIUM STEAROYL LACTYLATE (SSL)

CAS Number

25383-99-7

EEC Number

E 481

Origin

VEGETABLE

Applications

ESTOSOFT-SSL Sodium stearoyl lactylate is an emulsifier with a very high hydrophilic-lipophilic balance (HLB) and is therefore an excellent emulsifier for fat-in-water emulsions. It also functions as a humectant. It finds widespread application in baked goods, liqueurs, cereals, chewing gum, desserts, and powdered beverage mixes. Stearoyl lactylates are found in the majority of manufactured breads, buns, wraps and , and many similar bread-based products. Because of its efficiency as an emulsifier, it is possible to use less of it than other similar additives; for example, it can be used in quantities only a tenth as large as soya-based emulsifiers.

It is most widely used in bread as it has high capacity for water adsorption, give more volume to dough resulting extra loafs which adds profit to bakers.

ESTOSOFT-9700

Defination

ESTOSOFT 9700 is a excellent emulsifier derived from high quality emulsifiers for producing premium quality biscuits by replacing lecithin & others.

Origin

VEGETABLE

Applications

ESTOSOFT-9700 is a customized emulsifier which has excellent properties for producing high quality biscuits. Due to ESTOSOFT-9700, fat disperses uniformly in the dough and hence it improves the release of the dough from the moulds and cutters to achieve well-shaped biscuits without distorted edges.

ESTOSOFT-9700 improves the colour and appearance of the biscuits, it also improves palatability and avoid rancidity problems which occur when used a normal grade emulsifier such as "Lecithin". It can help to reduce consumption of fat used in making biscuits by almost 10% thus achieving economy.

CAKE GELS



SUPER PREMIUM CAKE GEL

PRODUCT DESCRIPTION:

SPIRE CAKE GEL IS A SUPER PREMIUM CAKE IMPROVER FOR PRODUCING VERY HIGH QUALITY CAKES WITH INCREASED VOLUME AND FINE CRUMB STRUCTURE.



PREMIUM CAKE GEL.

PRODUCT DESCRIPTION:

CREST IS A EXCELLENT CAKE IMPROVER, WHICH GIVES HIGH DOUGH TOLERANCE TO MECHANICAL HANDLING , RESULTING RAPID EXPANSION TO THE BATTER AND FINER CRUMB STRUCTURE.



CAKE GEL.

PRODUCT DESCRIPTION :-

ORNATE CAKE GEL IS DESIGNED CONSIDERING VALUE AND QUALITY. WITH THE COMPETITIVE COST ORNATE CAKE GEL DELIVERS HIGH PERFORMANCE AND EXCELLENT AERATING, STABILIZING PROPERTIES. ORNATE CAKE GEL IS PROVEN TO BE THE BEST CAKE IMPROVER IN ITS CLASS AND VALUE TO THE PRODUCTS.

BREAD IMPROVERS

Product Description – Bread improvers are designed for use in mechanical dough development (High speed/spiral mixers) system to produce premium quality bread.

Brand– **Baken -1000**

The dosage of Baken-1000 is 1% on flour weight.

Brand– **Baken -300**

The dosage of Baken-300 is 0.3% on flour weight.

Brand– **Baken- Miracle Plus**

The dosage of Baken- E-Miracle Plus is 0.1% on flour weight.



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ESTELLE CHEMICALS PVT. LTD.

G- 20/5 ,MIDC,
AHMEDNAGAR - 414111,
MAHARASHTRA, INDIA.

Tel : +91-241-277 9199
Tel : +91-241-277 9383.
Fax : +91-241-277 9383.

Email: info@estellechemicals.com
Email: estellechemicals@gmail.com
Website : www.estellechemicals.com