

PRODUCT DATA SHEET

ESTOSOFT-40 SE

Chemical Name

GLYCEROL MONOSTEARATE (self emulsifying grade)

CAS Number

123-94-4

EEC No.

E471

Origin

VEGETABLE (PALM)

Specifications

Appearance white flakes/powder.

Odour Mild fatty
Iodine value cc/100gm 3.0 max.
Acid value mgKOH/gm 3.0 max.
Saponification value mgKOH/gm 145-165
Mono-Glycerides % 40 min.
Free Glycerin % 7 max.
Moisture % 2 max.

Melting point deg. cel. 58-62 deg. cel.

Packing

25kg net HDPE paper laminated bags.

Storage

Store in cool and dry place away from sunlight at ambient temperature. The material should be retested after storage for one year.

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.

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