

PRODUCT DATA SHEET

ESTOSOFT-90

Chemical Name

DISTILLED MONO GLYCERIDES

CAS Number

123-94-4

Origin

VEGETABLE (PALM)

Specifications

Appearance White powder Odour Mild fatty Iodine value cc/100gm 3.0 max. Acid value mgKOH/gm 2.0 max. Saponification value mgKOH/gm 155-165 Mono-Glycerides % 90 min. Free Glycerin % 2 max. Moisture % 2 max. Melting point deg. cel. 65-70 deg.

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-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.

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