

PRODUCT DATA SHEET

ESTOSOFT-PGE

Chemical Name

POLYGLYCEROL ESTERS OF FATTY ACID.

CAS Number

67784-82-1

EEC No.

E475

Origin

VEGETABLE (PALM)

Specifications

Creamish powder Appearance Odour mild fatty. Iodine value cc/100gm 3.0 max. Acid value mgKOH/gm 5.0 max. Saponification Value mgKOH/gm 135-175 Hydroxyl value mgKOH/gm 190-230 Free Glycerin % 2 max. Moisture % 2 max. Melting point deg. cel. 53-60 deg.

HLB value 7.2

Packing

25kg carton case with inner PE bag.

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-PGE 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 an 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 excellent aerating agent improves and stabilizes foam resulting soft and creamy textures, increased volume and shelf life.
- 4. In plastics it is used as an antifog and antistatic agent.

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