

PRODUCT DATA SHEET

ESTOSOFT-PGPR

Chemical Name

POLYGLYCEROL POLYRICINOLEATE.

CAS Number

29894-35-7

EEC No.

E476

Origin

VEGETABLE

Specifications

Appearance	High viscous oily liquid.
Iodine value cc/100gm	72-103 max.
Acid value mgKOH/gm	6 max.
Saponification value mgKOH/gm	175-185
Hydroxyl Value mgKOH/gm	80-100
HLB value	0.4

Packing

200KG HDPE barrel.

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-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.

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