

PRODUCT DATA SHEET

ESTOSOFT-SSL

Chemical Name

SODIUM STEAROYL LACTYLATE (SSL)

CAS Number

25383-99-7

EEC Number

E 481

Origin

VEGETABLE

Specifications

Appearance Creamish powder.

Odour mild fatty. Iodine value cc/100gm 2.0 max. Acid value mgKOH/gm 60-80 max. Saponification value mgKOH/gm 190-230 Ester value mgKOH/gm 150-190 Total Lactic content 31-34 Sodium content 3.5-5% Melting point deg. cel. 47-52 deg.

HLB value 8.1

Packing

25kg net 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-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.

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