

## PRODUCT DATA SHEET

### ESTOSOFT-9700

#### Defination

ESTOSOFT 9700 is a excellent emulsifier derived from high quality emulsifiers for producing premium quality biscuits by replacing lecithin & others.

#### Origin

VEGETABLE

#### Specifications

Appearance	White powder.
Odour	Mild fatty
Iodine value cc/100gm	3.0 max.
Acid value mgKOH/gm	20 max.
Moisture %	2 max.
Melting point deg. cel.	50-60 deg. cel.

#### Packing

25kg net bag / carton with inner PE liner.

#### 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-9700 is a customized emulsifier which has excellent properties for producing high quality biscuits. Due to ESTOSOFT-9700, fat disperses uniformly in the dough and hence it improves the release of the dough from the moulds and cutters to achieve well-shaped biscuits without distorted edges.

ESTOSOFT-9700 improves the colour and appearance of the biscuits, it also improves palatability and avoid rancidity problems which occur when used a normal grade emulsifier such as "Lecithin". It can help to reduce consumption of fat used in making biscuits by almost 10% thus achieving economy.

**Disclaimer** :- The own contained in this publication is based on own research and development work and is to the best of our knowledge reliable. Users should, however, conduct their own tests to determine the suitability of our products for their intended use of the product. Statements contained herein should not be considered as warranty of any kind, expressed Implied, and no liability is infringement of any content in this publication.



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