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ADWIL XPERT CT CITRIC ACID ESTERS OF MONO AND DIGLYCERIDES (CITREM)

E-472c

M.	roduct Descriptions
Appearance	Creamish White Flakes
Odour	Neutral
Taste	Neutral
	Specifications
Acid Value	20-30
Physical Form	Creamish White Flakes
Iodine Value	3 max.

Product Statement:

CITRIC ACID ESTERS OF MONO AND DIGLYCERIDES (CITREM) is specially developed to reduce both yield value and plastic viscosity in chocolate and compound products. CITRIC ACID ESTERS OF MONO AND DIGLYCERIDES(CITREM) is excellent non-GMO alternative to lecithin. CITRIC ACID ESTERS OF MONO AND DIGLYCERIDES (CITREM) is based on non-hydrogenated palm oil, is no allergenic. The physical form is liquid which makes it easy to handle and dose at ambient temperature. The unique production process of CITRIC ACID ESTERS OF MONO AND DIGLYCERIDES (CITREM) has been designed in such a way that the product adds no taste to the finished product.

Benefits:

Improves flow properties by reducing both yield value and plastic viscosity Provides cost savings

Reduces the number of ingredients

Allows for new imaginative product development

Saves costs by enabling fat content to be reduced by 2-4%

compared to chocolate containing only lecithin

Fat content cannot be reduced further if PGPR is already used in the chocolate CITREM has a strong effect on the yield value - an effect much stronger than the effect of lecithin.

CITREM shows no increase in yield value at higher dosages which opens for additional fat reductions.

Reduces the surface tension between water and the fat phase Facilitates and stabilizes the water-in-oil and oil-in water emulsion during emulsification and processing.

Ensures a homogeneous and stable emulsion in the finished product

Imparts a fine and stable anti-spattering effect in frying margarine.

Application: This functional ingredient is suitable to use in Chocolate bars, Biscuit/cereal/cookie

bars, Chocolate spread, chocolate fillings, Hollow chocolate shapes, frying margarine.

The dosage levels for CITRIC ACID ESTERS OF MONO AND DIGLYCERIDES (CITREM) are varied from 0.5 % - 3.0 %.

Auth Sigantory *Usage may vary as per operating conditions

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Dosage: