

## ADWIL XPERT CL CALCIUM STEAROYL LACTYLATE (CSL) E-482

Product Descriptions	
Appearance	Creamish Flakes/Powder
Odour	Neutral fatty
Taste	Neutral fatty
Specifications	
Acid Value	75-95
Ester Value	115-140
Melting Point	50°± 5°C

**Product Statement:** CALCIUM STEAROYL LACTYLATE (CSL) are an emulsifier with a very high hydrophilic- lipophilic balance (HLB) and is therefore an excellent emulsifier for fat-in-water emulsions.

**Benefits:** CALCIUM STEAROYL LACTYLATE (CSL) is widely used for: -  
 Stronger dough, Shelf-life extension, and Increased Bread softness  
 Improved aeration and foam stability of Desserts  
 Stable fat emulsions and foams for cream products  
 Improved mixing tolerance – by reacting with gluten proteins  
 Increased bread volume – by strengthening the gluten network highest volume effect in bread systems with fat  
 Improved crumb texture – finer structure because of interacting with gluten proteins  
 Anti-staling effect – by interacting with the starch and delaying the starch retro gradation  
 Most effective and commonly used dough strengthener  
 It also functions as a humectant.  
 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. .  
 Due its efficiency as an excellent 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.

**Application:** CALCIUM STEAROYL LACTYLATE (CSL) are used in widespread application in baked goods, liqueurs, cereals, chewing gum, desserts, and powdered beverage mixes.

**Dosage:** The dosage level for CALCIUM STEAROYL LACTYLATE (CSL) is varied from 0.3% to 1.0%.

\*Usage may vary as per operating conditions.

### Auth Sigantory

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