

Basic & Specialty

FOOD ADDITIVES



Food additives: Bakery and confectionery application



FOOD ADDITIVES

Food additives are the ingredients added to food items to maintain or improve its safety, freshness, taste, texture, or appearance. Food additives are designed to do a specific job in making food safer or more appealing.

The designed Food additives have the excellent properties which improve or maintain taste, safety or freshness, appearance, texture and nutritional value. Food additives are used in many food applications to achieve the optimal performance.



Glycerol Monostearate-
E471

Sorbitan Monostearate-
E491

Sorbitan Tristearate-
E492

Sorbitan Trioleate

Polyglycerol Polyricinoleate
-E476

Sodium Stearoyl Lactylate-
(SSL)- E481

Calcium Stearoyl Lactylate-
(CSL) E482

Diacetyl Tartaric Acid Ester
of Mono-And Diglycerides-(DATEM)-E472e

Citric Acid Ester of Mono And Diglycerides-
(CITREM)-E472c

Acetic Acid Ester of Mono- And Diglycerides-
(ACETEM)-E472a

Emulsifiers Blend

Polyglycerol Esters - ADWIL XPRT PGE

Food Additives For Bakery & Confectionary Application

Glycerol Monostearate- ADWIL XPERT 40-E471	Used as an Emulsifier for foods like biscuits, breads or prepared mixes and anti-aging Agent; Used as an Emulsifier for margarine, shortening and peanut butters; stabilizer of creaming powder and dispersant agent for powder soup.
Sorbitan monostearate- ADWIL SORB MS -E491	Used as an emulsifier, commonly together with polysorbates to keep water and oil mixed in many food products. It is commonly used in instant dry yeast
Sorbitan tristearate- ADWIL SORB TS-E492	Used in fine bakery toppings and coatings, fat emulsions, milk and cream analogues, beverage whiteners, liquid tea, fruit and herbal infusion concentrates, edible ices, desserts, sugar confectionary, cocoa-based confectionary, chocolate, emulsified sauces, dietary food supplements, yeast for baking, chewing gum, dietetic foods for special medical purposes, and dietetic formulas for weight control
Sorbitan trioleate- ADWIL XPERT TO	Sorbitan trioleate is used as emulsifier widely used in food, medicine.
Polyglycerol Polyricinoleate- ADWIL XPERT RG-E476	It is suitable to use in Palm oil industry, cocoa industry, bakery products, Confectionery fillings, chocolate industry.
Sodium Stearoyl Lactylate- (SSL)- ADWIL XPERT-E481	Used in widespread application in baked goods, liqueurs, cereals, chewing gum, desserts, and powdered beverage mixes.



Calcium Stearoyl Lactylate-(CSL)- ADWIL XPERT CL-E482	Used in widespread application in baked goods, liqueurs, cereals, chewing gum, desserts, and powdered beverage mixes.
Diacetyl Tartaric Acid Ester of Mono- And Diglycerides-(DATEM)- ADWIL XPERT DT-E472e	This functional ingredient is suitable to use in bakery products particularly yeast-leavened products, white bread, rolls rusks, and in flour mixes. Other applications are in Beverage whiteners, cream products, chewing gum, emulsified sauces, and canned coffee or tea
Citric Acid Ester of Mono And Diglycerides-(CITREM)- ADWIL XPERT CT-E472c	This functional ingredient is suitable to use in Chocolate bars, Biscuit/cereal/cookie bars, Chocolate spread, chocolate fillings, Hollow chocolate shapes, frying margarine.
Acetic Acid Ester of Mono- And Diglycerides-(ACETEM)- ADWIL XPERT AT-E472a	Used in topping powders, topping concentrates, chewing gum base, coating cakes,
Emulsifiers Blend – ADWIL XPERT	It is a combination emulsifiers specifically designed for the biscuit and bread industry
Polyglycerol Esters ADWIL XPERT PGE	Functional ingredient use in fine bakery wares like whipped toppings, cake mixes etc.



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