

ADWIL XPERT 40

GLYCEROL MONOSTEARATE (GMS-SE)

E-471

Product Descriptions	
Appearance	Creamish White Flakes/ Powder
Odor	Neutral fatty
Taste	Neutral fatty
Specifications	
Acid Value	3.0 max.
Iodine Value	3.0 max.
Monoglycerides Content	40% min.
Melting Point	58 ± 3°C

Benefits: GLYCEROL MONOSTEARATE is excellent for: -

- Aerating properties, volume and texture improvement and staling in cakes and breads,
- Improves overrun and dryness in frozen desserts and ice- creams.
- Improves stability and texture in icing and fillings,
- Improves overrun and texture in whipped toppings
- Used in baking preparations to add "body" to the food
- It is responsible for giving ice cream and whipped cream its smooth texture
- Used as a emulsifier in coffee whiteners,
- Used as a thickening, emulsifying, anti-caking, and preservative agent.
- Used as an emulsifying agent for oils, waxes, and solvents.
- Used as a protective coating for hygroscopic powders.
- Used as a solidifier and control release agent in pharmaceuticals.
- Used as a resin lubricant.
- Used in cosmetics and hair care products.

Application:

GLYCEROL MONOSTEARATE is suitable to use in food and cosmetics industry.

For food industry: 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; Used as an Emulsifier for and stabilizer of creaming powder and dispersant agent for powder soup.

For Cosmetics Industry: Used as an Emulsifier and opacifier, emollients and modifying agents; also used in vanishing creams, cleansing creams, emollient creams, fairness creams, moisturizing and sunscreen lotions; also used as viscosity building agent for surfactant and textile auxiliaries.

Dosage: The dosage level for ADWIL XPERT 40 is varied from 0.5 – 10.0%.

*Usage may vary as per operating conditions.

Auth Sigantory

Aditya G Bansall
 9818181216 // 9818181009
aditya@oilbaseindia.com