

## ADWIL XPERT LT

### LACTIC ACID ESTERS OF MONO AND DIGLYCERIDES (LACTEM)

### E-472b

Product Descriptions	
Appearance	Creamish Solid
Odour	Neutral
Taste	Fatty
Specifications	
Acid Value	10 max
Saponification Value	240-260
Melting Point	48° ± 5°C

**Benefits:**

LACTIC ACID ESTERS OF MONO AND DIGLYCERIDES (LACTEM) is having superior properties in following areas: -

- Able to stabilize the alpha – fat crystal form of fats
- Synergistic components in the recipes of whipped toppings and shortenings.
- Also acting as an excellent aerating and foam stabilizing agent.
- Improve texture and volume

**Application:**

LACTIC ACID ESTERS OF MONO AND DIGLYCERIDES (LACTEM) suitable to use in topping powders, non-dairy creams, and dairy and recombined creams, fine baked goods, shortening and chocolate compounds.

**Dosage:**

The dosage levels for LACTIC ACID ESTERS OF MONO AND DIGLYCERIDES varied from 0.5% to 1.0%.

\*Usage may vary as per operating conditions.

**Auth. Signatory**

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