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ADWIL XPERT RG POLYGLYCEROL POLYRICINOLEATE (PGPR) E-476

Produ	ıct Descriptions
Appearance	Brownish Liquid
Odour	Fatty
Taste	Fatty
Sp	ecifications
Acid Value	6.0 max.
Iodine Value	75 - 95
Hydroxyl Value	80 -100

POLYGLYCEROL POLYRICINOLEATE (PGPR) is a food grade emulsifier that can be used to modify the rheological characteristics of chocolate-based coatings. It can also be used as an emulsifier in both high fat and low-fat spreads and in salad dressings or as a crystal inhibitor and anti-clouding agent in fractionated vegetable oils.

POLYGLYCEROL POLYRICINOLEATE (PGPR) used in chocolate, where it is acts as a viscosity reducer in chocolate which helps minimizing the usage of an expensive cocoa butter helping directly to reduce the cost of final product. It is used in manufacturing pan release / greasing oil which is widely used in bakeries to ensure non-sticky properties of the product to the pans on which the products are baked.

Benefits:

POLYGLYCEROL POLYRICINOLEATE (PGPR) is used for: Crystal inhibitor and anti-clouding agent in vegetable oils
Reduced yield stress

Replacement of cocoa butter,

Maintaining optimum flow properties during production

Fat reduction

Improved flow properties

Improved tin release properties

Emulsion stability Improved mouthfeel and spread ability

Low-fat spreads

Viscosity reducer in chocolate industry

Used in manufacturing pan release / greasing oil

Used as water-in-oil emulsifier for production of Low-fat spread emulsions.

Has a strong emulsifying effect and increases the viscosity in emulsions. contributing additionally to the emulsion stability and production safety

Reduces the surface tension between the water and the fat phase

Ensures a stable and homogeneous emulsion in the margarine with a low-fat content

Application:

This POLYGLYCEROL POLYRICINOLEATE (PGPR) is suitable to use in Palm oil industry, cocoa industry, bakery products, Confectionery fillings, chocolate industry.

Dosage:

The dosage level for POLYGLYCEROL POLYRICINOLEATE (PGPR) is varied from 0.5% to 1.0%.

*Usage may vary as per operating conditions. .

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