

Technical Data Sheet

Glycerol Monostearate FG

Specifications:

Type:	KSGMS40	KSGMS50	KSGMS60	KSGMS95
Total monoglyceride % min	40	50	60	95
Free Glycerol % max	2.5	2.5	2.5	1
Acid value (KOH mg/g) max	3	3	3	3
Iodine value I g/100g max	3.0	3.0	3.0	3.0
Heavy metals as lead (ppm) max				5
Arsenic (ppm) max				1
Melting point °C				65–70

KSGMS40, 50, 60 are food grade range of mono and diglyceride prepared from palm oil and fats.

KSGMS95 is a food grade distilled monoglyceride prepared from palm oil and fats.

Usage:

- Starch complexing agent in bread, pasta and potato powder
- Aerating agent in bakery gel formulations
- Water-in-oil emulsifier in margarine
- Aerating agent and shelf-life extender in bakery and cake products, margarine and shortening
- Aerating agent and emulsifier in ice-cream
- Anti-tack agent in sugar confectionery
- Emulsifier and protein stabilizer in drink
- Chewing gum

Packaging Storage and Transportation:

- Packed in polyethylene lined 25kg paper bags, 40 bags (1000kg) per pallet.
- In unopened original packaging stored sunlight free, cool and dry conditions, KDGMS90 has a shelf-life of 24 months form date of manufacture.

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