

Glycerol monostearate 90% food grade

CAS nr : 123-94-4

EINECS nr : 204-664-4

Food additive: E471

Applications:

- . water in oil emulsifier for margarines, shortenings and dressings
- . complexing agent of starch for bread, pasta and potato powder
- . aerating agent in bakery gel formulations, ice cream and imitation creams

Product Specifications

Parameter	Unit	Range
Appearance		White waxy solid
Assay	%	≥90
Acid value	mg KOH/g	< 6
Water content	%	≤ 2
Free glycerol	%	≤7
Diglycerol	% total glycerol	≤4
Tri and higher	% total glycerol	≤1
Arsenic	ppm	≤ 3
Lead	ppm	≤ 2
Mercury	ppm	≤ 1
Cadmium	ppm	≤ 1
Total glycerol	%	16-33
Sulphated ash	%	≤ 0.5

Version 3 NH of 13/06/2013

The above product specifications are checked on a regular basis of our Quality Assurance Procedure. This information does not relieve the purchaser from examining the product upon delivery and gives no assurance of suitability of the product for any particular purpose. All other data and recommendations in this document are given for guidance only and we cannot be held responsible in any way whatever.

Other characteristics – typical values

Melting point	°C	ca. 66
HLB value		ca. 3
Nutrition facts:		
Calories		37 kJ/g
Saturated fatty acids		100 %
Proteins, carbohydrates, cholesterol, dietary fibers, sodium, potassium:		0 %
GMO status		non GMO
Allergens		not expected
Microbiology		not expected

Legacy status

21 CFR 184-1324: DIRECT FOOD SUBSTANCES AFFIRMED AS GENERALLY
RECOGNIZED AS SAFE

EC 231/2012: SPECIFICATION FOR FOOD ADDITIVES