

## 1. DESIGNATION

Chemical name	:	MONO- AND DIGLYCERIDES OF FATTY ACIDS
CAS No.	:	91052-47-0
EC no.	:	293-208-8
Origin	:	vegetable, non GMO
EU Food additive no.	:	E 471 - MONO- AND DIGLYCERIDES OF FATTY ACIDS
INCI Name	:	GLYCERYL STEARATES
Qualifications	:	FSSC 22000; Kosher; Halal

## 2. SPECIFICATIONS

<u>CHARACTERISTICS (CoA)</u>	<u>UNITS</u>	<u>VALUES</u>	<u>METHODS</u>
Acid Value	mgKOH/g	≤ 3	AOCS Cd 3d-63
Iodine Value	gl <sub>2</sub> /100g	≤ 2	Oleon OA-020
Lovibond 1", Yellow	-	≤ 5	AOCS Cc 13b-45
Lovibond 1", Red	-	≤ 1	AOCS Cc 13b-45
Total Monoglyceride	%(m/m)	≥ 90.0	AOCS Cd 11b-91
Free Glycerine	%(m/m)	≤ 1.5	AOCS Cd 11b-91

### PROPERTIES (indicative values)

Appearance at Room temperature	-	cream coloured solid	
HLB (Hydrophile-Lipophile Balance)	-	3 - 3.5	
Flash Point	°C	ca. 220	ASTM D92
Specific weight	at 100°C	kg/m <sup>3</sup>	ca. 902
Kinematic viscosity	at 100°C	mm <sup>2</sup> /s	ca. 16
Heavy metals	As	mg/kg	≤ 3
	Cd		≤ 1
	Hg		≤ 1
	Pb		≤ 2

## 3. PROVISIONS

### STANDARD PACKAGING

As powder

Paper bags (25 kg per bag, 625 kg on pallet).

### COMPLIANCY NOTICE

The compliance with local/national legislation should be ascertained by the user

The use of this product as a food additive might be subject to regulatory limitations.

**TOTAL SHELF LIFE**

2 years.

**SAFETY & REGULATORY DATA**

Please refer to the relevant Safety Data Sheet for more information.

**STORAGE RECOMMENDATIONS**

Keep packaging unopened and undamaged

Store at room temperature in a clean and aerated place.

**MAIN APPLICATION(S)**

Mono- and diglycerides are used in foods principally as emulsifiers, starch complexing agents and aerating agents.