

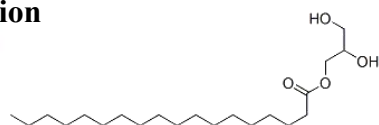
Product Description-TDS

Product Name:Glyceryl monostearate

Product Information

CAS No:31566-31-1

Molecular Structure:



Other Items :

Items	Requirements
Appearance	White powder
Content of monoglycerides(%)	90.0 Min
Iodine value(g/100g)	3.0 Max
Melting point(°C)	60.0-70.0
Acid value(AS Stearic acid,%)	2.5Max
Free glycerol (%)	1.0 Max
Arsenic(mg/kg)	1.0 Max
Heavy metals contents(as Pb,mg/kg)	5.0 Max

Package:

25kg/cardboard drum

Application:

The product is an emulsifier. In the application as a food additive, it is used in the largest amount in bread, cookies, and pastries, followed by cream making, butter, and ice cream. In pharmaceutical products as an excipient, used in the preparation of neutral ointment; in daily-use chemicals, used in the preparation of snow cream, icing cream, Hajo oil, etc... Also used as a solvent for oils and waxes, hygroscopic powder protectant, and opaque shading agent. Glycerol and fat Chemicalbook acid reaction to generate glycerol fatty acid esters, there are mono-, di- and tri-esters, tri-esters is grease, no emulsification ability at all. Generally, a mixture of mono- and di-esters can be used or distilled and refined to obtain a product with a mono-ester content of about 90%. The fatty acid used can be stearic acid, palmitic acid, myristic acid, oleic acid, linoleic acid, etc. However, in most cases, a mixture of fatty acids with stearic acid as the main component is use.

Storage:

Store in tightly closed containers, cool and dry. Protect from heat, oxygen and light.