

Polyglycerol Esters of Fatty Acid

**CODE:PGE****EEC No.:E475****PACKAGING:25KGS/BAG/DRUM**

What is E475?

E475 is PGE(Polyglycerol Esters of Fatty Acid), white to cream powder.

An non-ionic surfactant with characteristics such as high temperature and acid resistance.

Function:

Emulsification

Dispersion

Stabilization

Foaming

Anti-aging

Easily soluble in oils and fats and soluble in organic solvents such as ethanol, can be dispersed in hot water.

Widely used in bakery, Ice cream, butter, etc.

Applications

Butter/Cream

- Prevent oil-water separation and prolong the preservation period;

To make oils and fats dispersed more homogeneously in dough to get higher foamability, produce larger volume of product, fine and supple feeling in mouth;

Bakery

Ice cream

- Make all components mixed more homogeneous, prevent forming of big ice crystal;
- Help produce fine and dense pore structure, enhance its expansion ratio and produce smooth and fine feeling in mouth;

As the emulsifier, wetting agent, cosolvent and so on; Enhance flavor, aroma and color of them;

Milk beverage

Candy/Chocolate

- Prevent oil-water separation;
- Maintain a good taste;

Prevent starch aging, shrinkage, water absorption and hardening;

Meat products

Physical - Chemical Characteristics

ITEMS	SPECIFICATION
Appearance	White to cream powder
Acid Value(mg KOH/g)	5.0 max
Saponification Value(mg KOH/g)	120 -150
Iodine Value(gl/100g)	3.0 max
Melting Point(°C)	53 - 58
Heavy Metal as Pb(mg/kg)	≤ 10
Arsenic(mg/kg)	≤ 3

Packaging - Storage and Transportation



Packaging :25 Kg properly sealed polythilene bags/paper bags/drums.

Storing :Dry and ventilated environment at temperature below Max.25°C

Transportation :16mts for one 20GP container without Pallets

