



Product : Distilled Monoglycerides

Appearance : Waxy beads or Powder Colour : White to cream colour Taste : Neutral, Little fatty

 $\begin{array}{lll} & \text{Content of monoglycerides(\%)} & : \geq 93.0 \\ & \text{Free glycerol(\%)} & : \leq 1.2 \\ & \text{Iodine Value(g/100g)} & : \leq 3.0 \\ & \text{Acid Value (mg KOH/g)} & : \leq 6.0 \\ \end{array}$ 

Melting Point : approx 65 C

Arsenic (mg/kg)  $:\le 1$ Heavy metal (as Pb) (mg/kg)  $:\le 10$ 

## **General Characteristics:**

Monoglyceride is made from edible, fully hydrogenated vegetable based oil.

## Storage and Self life:

Distilled Monoglycerides should be stored in dry and tight packaging below 25 C/77 F. Max 80% relative humidity. Keep away from sunlight. Self life is about 24 months.

## **Packing:**

Paper and PE woven bag with PE inner bag.

## **Legal Status:**

Mono-and Diglyceride meets the specifications laid down by the FAO/WHO, the EU and the food Chemicals Codex, It is covered by EU reference No. E471 and by US FDA No. 21 CFR 184.1505