



Raj Chemicals Ltd.



SPECIFICATIONS

Product : Polyglycerol Esters of Fatty Acids (E-PGE)

Appearance : Beads

Colour : White or Light Yellow

Saponification Value(mg KOH/g) : 130-145

Iodine Value(g/100g) : ≤ 3.0

Acid Value(mg KOH/g) : ≤ 5.0

Melting Point : appro 53 C

Arsenic (mg/kg) : ≤ 3

Heavy metals (as Pb) (mg/kg) : ≤ 10

General Characteristics:

Polyglycerol Esters of Fatty Acids is an emulsifier made from edible, fully hydrogenated vegetable based oil and polyglycerol. It is widely used in ice cream, confectionaries, noodles, dairy products, meats and margarine, shortening.

Storage and Self life:

Polyglycerol Esters of Fatty Acids 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 12 months.

Packing:

Paper carton with PE bag.

Legal Status:

Polyglycerol Esters of Fatty Acids 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