



Distilled Glycerin Monostearate DMG95 /GMS99

Specification

1. Physical and Chemical character:

White Powder, insoluble in water, Soluble in alcohol, mixed with hot water by the strong oscillation can be dispersed in the water, is water-in-oil type emulsifier.

2. Specifications

Inspection items	Standard
Appearance	White or light yellow powder solid without impurities, odorless, tasteless
Glycerin Monostearate content	≥ 90.0
Iodine value	≤ 4.0
Free glycerin	≤ 2.5
Freezing point	60.0-70.0
Free acid (stearic acid)	≤ 2.5
Arsenic (As)	≤ 0.0001
Heavy metals (plumbum)	≤ 0.0005

3 .Package and application

Shelf life	24 months
Packaging	25kg/bag

Distilled Glycerol Monostearate as a high quality and efficiency food emulsifier, it's widely used as good emulsifier and stabilization in food, it has been used in the industry areas of food, medicine, plastic, cosmetic etc. It is also a safe food additive which is completely non-toxic and harmless, and there is no restriction intake by the human body.

4. Storage:

Storage Conditions: the product should be stored in ventilated, clean, dry place, not with toxic, hazardous and corrosive and other substances exist.

