



## FICHE TECHNIQUE

**Commodity:** GMS (Glycerol monostearate)

**Property:** white or cream-like waxy powder with the odour of fatty, free flowing, poisonless. Disperse in hot water, soluble in hot alcohol.

**Packing and storage:** paper-plastics compound bag, 25kg/bag

**Application:** It is widely used as good emulsifier, dispersant and stabilizer in food. It has been used in the industry areas of food, medicine, household chemicals, plastic, packaging and cosmetic etc. It is also a safe food additives which is completely non-toxic and harmless, and there is no restriction intake by the human body. DMG is a safety and high quality food additives.

COMMODITY:	GMS(Glycerol monostearate)
STANDARD:	GB/15612-1995
E number	471
<b>TECHNICAL SPECIFICATION DATA</b>	
<b>ITEMS</b>	<b>SPECIFICATION</b>
Content of monoester	95.0% min
Iodine value:	1.0g/100g max
Acid Value(as KOH, mg/g)	3.0max
Solidification point(°C )	60-70
Melting point(°C )	65min
Free acid(As Stearic acid):	1.5% max
Free Glycerol	1.0max
Arsenic(As, mg/kg):	1 max
Heavy metals contents(as Pb, mg/kg):	1 max
Ignition residue(%)	0.1max
Saponification Value(mg KOH/g)	150-165