

**Ricinash Oil Mill Limited**

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Product Data Sheet - rev.01/04/19

# RiSoft-Kx

Glycerol Mono Stearate (self-emulsifying)

HSN: 2915 EEC: E-471

**Description**

**RiSoft-Kx** is a fatty acid ester made from 100% renewable raw materials derived from plant origin. It has versatile properties that allow it to act as: an emulsifier, stabilizer, structurant, etc.

**Characteristic Values\***

Properties	Units	AOCS Test Method	RiSoft-Kx GMS <sup>SE</sup>
<b>Physical:</b>			
Appearance	@ 25°C	Visual	Ivory Flakes
Clarity molten form	Gardner Tube	Visual	Clear – Star Bright
Color molten form	Gardner Tube	Visual	3 max
Moisture	%	Ca 2c-25	1 max
Melt Point	°C	Cc 1-25	63 +/- 2
Emulsion 5% disp. in hot water w/w	@ 25°C	Visual	Stable
<b>Chemical:</b>			
Acid Value	mg KOH/g	Cd 3d-63	5 max
Saponification Value	mg KOH/g	Cd 3-25	145 – 165
Iodine Value	cg I <sub>2</sub> /g	Tg 1-64	3 max
Hydroxyl Value	mg KOH/g	Cd 13-60	300 – 330
Monoglycerides	%	Cd 11b-91 (GC)	40 min
Free Polyol	%	Cd 11b-91 (GC)	5 max
Soap as K/Na Stearate	%	ROML	5 – 7
HLB	@ 25°C	Std. Formula	3 – 5

\*Slight variations in the characteristic values stated are possible due to production made out of natural raw materials but it shall have no influence on its application functionalities.

**Packing:** In Bags (net wt. 25 kgs)

**Shelf Life / Storage:** The shelf life for this material is 12 months from manufacturing date when stored in a cool place (< 40°C), in tightly closed packaging, protected from dust, heat, & moisture.

**Applications**

Industry: Food	Function	Benefits
Breads	Emulsifier	Dough Softener, Excellent Starch Complexing, Good Anti-Staling
Cakes	Emulsifier	Excellent Aerating Properties
Biscuits	Emulsifier	Better Fat Distribution resulting in Good Texture/Crispness
Ice-Creams	Emulsifier	Stable Emulsion, Better Overrun, Inhibits Ice Crystals
Margarines/Shortenings/Peanut-Butter	Emulsifier	Stable Emulsion, Structure

**Authorization:** (sign not necessary if emailed doc.)

Prepared by:	Approved by:	Released by:
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