

## Ricinash Renewable Materials Private Limited

202/203 Magnum Opus, Shantinagar Industrial Estate, Vakola, Santacruz (E), Mumbai 400055, Maharashtra, INDIA Tel: ++91-22-66963707 Email: ricinash@gmail.com CIN No. U15140MH1997PTC105499

Product Data Sheet - rev.01/04/23



Glycerol Mono Stearate (self-emulsifying)

HSN: 29157030 EEC: E-471 Mono & Di Glycerides se

## **Description**

*RiSoft-Gx* 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\*

		AOCS	RiSoft-Gx
Properties	Units	Test Method	GMS se
Physical:			
Appearance	@ 25°C	Visual	Ivory Flakes
Clarity molten form	Gardner Tube	Visual	Clear
Color molten form	Gardner Scale	Visual	3 max
Moisture	%	Ca 2c-25	1 max
Melting Point	$^{0}$ C	Cc 1-25	57 +/- 2
Emulsion (5% disp. in hot water w/w)	@ 25°C	Visual	Stable
pH (pH paper)	pH Scale	Visual	7 +/- 1
Chemical:			
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	%	RRMPL	5 – 7

<sup>\*</sup>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:** Shelf life is 12 months from manufacturing date when stored in a cool place ( $< 35^{\circ}$ 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.)

Approved by:	Approved by:	Approved by:
TECH: EX	MFGN: EX	MKTG: EX

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