

Ricinash Renewable Materials Private Limited

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Product Data Sheet - rev.01/04/23

RiSoft-Nx

Glycerol Mono Stearate (non-self-emulsifying)

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

Description

RiSoft-Nx 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, structurant, etc.

Characteristic Values*

| Duonoutios | Units | AOCS Test Method | RiSoft-Nx |
|--------------------------------------|----------------------|---------------------|--------------|
| Properties | Units | rest Method | GMS nse |
| 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 | Unstable |
| pH (pH paper) | @ 25°C | Visual | 7 +/- 1 |
| Chemical: | | | |
| Acid Value | mg KOH/g | Cd 3d-63 | 1.2 max |
| Saponification Value | mg KOH/g | Cd 3-25 | 168 - 183 |
| Iodine Value | cg I ₂ /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 | 0.3 max |

^{*}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 |
|----------------------------|------------|--|
| Chocolates / Boiled-Sweets | Emulsifier | Improves Fat Distribution resulting in Palatability, Anti-Sticking |
| Gums | Emulsifier | Good Plasticizer for Gum Base, Improves Handling & Gloss |

Authorization: (sign not necessary if emailed doc.)

| Approved by: | Approved by: | Approved by: |
|--------------|--------------|--------------|
| | | |
| TECH: EX | MFGN: EX | MKTG: EX |

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