

Ricinash Renewable Materials Private Limited

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Product Data Sheet - rev.01/04/23



Calcium Stearoyl Lactylate

HSN: 29181190 EEC: E-482

Description

RiAct-Cx is a fatty acid ester made from 100% renewable raw materials derived from plant origin. It has versatile properties that allows it to act as: an emulsifier, texturant, etc.

Characteristic Values*

Properties	Units	AOCS Test Method	RiAct-Cx _{CSL}
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	50 +/- 5
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	60 - 85
Saponification Value	mg KOH/g	Cd 3-25	185 - 245
Ester Value	mg KOH/g	Formula (SV-AV)	125 – 160
Iodine Value	cg I ₂ /g	Tg 1-64	2 max
Soap as Ca Stearate	%	RRMPL	58 - 62
Total Lactic Acid Con.	%	RRMPL	32.0 - 38.0

^{*}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°C),

in tightly closed packaging, protected from dust, heat, & moisture.

Applications

Industry: Food	Function	Benefits
Breads	Emulsifier	Increases Volume & Texture, Improves dough rheology
Cakes	Emulsifier	Excellent Aerating Agent, Good Anti-Staling agent
Biscuits	Emulsifier	Good Emulsifier, Prolongs Shelf-Life, Enhances Crispiness

Authorization: (sign not necessary if emailed doc.)

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

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