

PRODUCT DATA SHEET

ESTOSOFT 9700

Origin

VEGETABLE

Specifications

Appearance	White Powder
Odour	Mild Fatty
Iodine Value cc/100gm	3.0 Max
Acid Value mgKOH/gm	20 Max
Moisture %	2 Max
Melting Point deg cel	50-60 deg

Packing

25kg net Carton with inner PE liner.

Storage

Store in cool and dry place away from sunlight at ambient temperature. The material should be retested after storage for one year.

Application

ESTOSOFT 9700 is a customized emulsifier which has excellent properties for producing high quality biscuits. Due to. ESTOSOFT 9700, fat disperses uniformly in the dough and hence it improves the release of the dough from the moulds and cutters to achieve well shaped biscuits without distorted edges.

Disclaimer

The own contained in this publication is based on own research and development work and is to the best of our knowledge reliable. Users should, however, conduct their own tests to determine the suitability of our products for their intended use of the product. Statements contained herein should not be considered as warranty of any kind, expressed Implied, and no liability is infringement of any content in this publication.

ESTELLE CHEMICALS PVT. LTD.

G-20/5, MIDC,
Ahmednagar-414 111,
Maharashtra, India.

Tel : +91-241-277 9199
Tel : +91-241-277 9383
Fax : +91-241-277 9383

Email : info@estellechemicals.com
Email : sales@estellechemicals.com
Website : www.estellechemicals.com