

PRODUCT DATA SHEET

ESTOSOFT PGPR

Chemical Name

POLYGLYCEROL POLYRICINOLEATE

Cas Number

29894-35-7

EEC NO

E476

Origin

VEGETABLE

Specifications

Appearance	High Viscous Oily liquid
Iodine Value cc/100gm	72-103 Max
Acid Value mgKOH/gm	6 Max
Saponification Value mgKOH/gm	175-185
Hydroxyl Value mgKOH/gm	80-100
HLB VALUE	0.4

Packing

20KG HDPE BARREL.

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 PGPR is a food grade emulsifier that can be used to modify the rheological characteristics of chocolate based coatings. It can also be used as an emulsifier in both high fat and low fat spreads and in salad dressings or as a crystal inhibitor and anti-clouding agent in fractionated vegetable oils. The most wide application of PGPR is used in chocolates, it acts as a viscosity reducer in chocolate which helps minimizing the usage of an expensive cocoa butter helping directly to reduce the cost of final product. It is used in manufacturing Pan release / Greasing oil which is widely used in bakeries to ensure non-sticky properties of the product to the pans on which the products are baked.

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

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