



# Propylene Glycol Fatty Acid Esters

**CODE:PGMS**  
**EEC No.:E477**  
**PACKAGING:25KG/CARTON**

## What is E477?

E477 is PGMS(Propylene Glycol Fatty Acid Esters/Propylene Glycol Monostearate), It is a common edible emulsifier.As a pale yellow waxy solid or liquid.

### Function:

Emulsification

Dispersion

Stabilization

Foaming

Defoaming

Propylene Glycol Fatty Acid Esters is a lipophilic food additive obtained by esterification of propylene glycol with stearic acid followed by distillation. It is a multi-purpose emulsifier.

## Applications



### Ice cream

- Increase dilatibility and shape preserving;



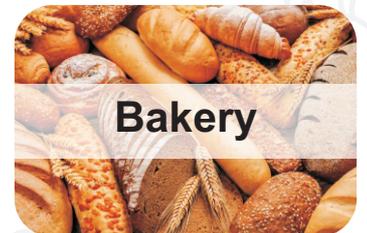
### Margarine

- Prevent bread and confection aging;
- Improve its processing performance;
- Improve whipping and to prevent the oil - water separate;



### Shortening

- Improve redundancy;
- Prevent the separation of oil and water;



### Bakery

- Prevent bread, pastry and others aging;



### Pastry

- Increase the foaming ability of pastry;
- Produce moderate bubble film;
- Increase the pastry volume;



### Bakery

- Prevent starch aging, prolong the shelf life;
- Keep the soft taste;

## Physical - Chemical Characteristics

ITEMS	SPECIFICATION
Acid Value (mg KOH/g)	4 max
Contents (%)	90 min
Free Propylene Glycol (%)	1.5 max
Iodine Value (%)	100 max
Pb (mg/kg)	2 max
Soap (%)	7 max
Ash (%)	0.5 max

## Packaging - Storage and Transportation



**Packaging** :25 Kg / carton

**Storing** :Dry and ventilated environment at temperature below Max.30°C

**Transportation** :10.3mts for one 20GP container without Pallets

