

Calcium Stearoyl Lactylate-CSL

Specification

Appearance: white Powder

Food category: emulsifier

CAS No.: 5793-94-2

Chemical Formula: C₂₄H₄₃O₆Ca

ITEMS	SPECIFICATION
Content	100.0%
Acid Value(mgKOH/g)	50--86
Ester value (mgKOH/g)	125--164
Total Lactic Acid (%)	32.0—38.0
Calcium Content%:	4.2-5.2%
Melting Point °C	45--60
Heavy MetalS (Pb) %	2ppm max
Arsenic(As)%	1ppm max

Application: with slightly sweet odor, non-toxic food additive permitted for a direct addition to food for human consumption as listed in 21 CFR 172.844

Calcium Stearoyl Lactylate used as a dough conditioner in yeast-leavened bakery products and prepared mixes for yeast-leavened bakery products in an amount not to exceed 0.5 part for each 100 parts by weight of flour used.

Calcium Stearoyl Lactylate used as a whipping agent in: Liquid and frozen egg white at a level not to exceed 0.05percent, in Dried egg white at a level not to exceed 0.5 percent, in Whipped vegetable oil topping at a level not to exceed 0.3 percent of the weight of the finished whipped vegetable oil topping. As a conditioning agent in dehydrated potatoes in an amount not to exceed 0.5 percent by weight thereof.

Packing: Aluminized bag vacuum packing with nitrogen inside

Net weight:25kg/carton (5X5kg)

Shelf life: 12 months in unopened original packaging under the storage condition.

Storage: Avoid sunlight, rain and store in unbroken packaging at the cool, dry
And well ventilated place. The storage temperature should below 25°C

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