

# Polyglycerol Esters of Fatty Acids (PGE)

## Specification

Appearance: white to cream color Powder

Category: Food Emulsifier

CAS No.: 67784-82-1

E number: E475

ITEMS	SPECIFICATION
Content	100.0%
Acid Value(mgKOH/g)	3.0 max
Saponification value (mgKOH/g)	120--160
Iodine value	3.0 max
Melting Point °C	53--58
Moisture%	2.0max
Heavy MetalS (Pb) %	2ppm max
Arsenic(As)%	1ppm max

**Application:** Polyglycerol Esters of Fatty Acids used in margarine, butter, shortening oil, oyster source, ice-cream, milk, candy chocolate

**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

For more info, please visit [www.foodsweeteners.com](http://www.foodsweeteners.com)