

Sodium Stearoyl Lactylate-SSL

Specification

Appearance: Ivory powder or flake-shaped solid.

Category: Food Emulsifier

CAS No.: 25383-99-7

Chemical Formular: $C_{24}H_{44}O_6Na$

E number: E481

ITEMS	SPECIFICATION
Content	90.0%
Mesh	100mesh
Acid Value(mgKOH/g)	60-80
Ester value (mgKOH/g)	150-190
Total Lactic Acid (%)	31.0-34.0
Sodium Content%:	3.5-5.0
Heavy MetalS (Pb) %	2ppm max
Arsenic(As)%	1ppm max

Applications: Sodium Stearoyl Lactylate can be used for multiple purposes such as emulsification, aging resistance, gluten fortifying and fresh-keeping in many kinds of food such as bread, steam bread, noodle, instant noodle and dumpling. It can also be used as an emulsifier in milk, non-dairy creamer, margarine, fresh cream, meat products, animal and vegetable oils, etc.

Packing: Aluminized bag vacuum packing with nitrogen inside

Net weight:20kg/carton

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