

## Description

Distilled monoglyceride (E-471) made from fully hydrogenated palm oil.

The product VEROL N 90 complies with purity criteria laid down in Directive 2008/84/EC number E471.

<b>Physicochemical Specifications</b>	
Appearance	beads
color	White-ivory
odor	Characteristic
Acid Value (mg KOH/g)	max. 3
Iodine Value (gI <sub>2</sub> /100 g)	max. 2
Total Monoglyceride (%)	min.90
Free Glycerol (%)	max. 1
Melting point (°C)	approx. 69
Heavy metals (as Pb, ppm)	max. 10
Lead (ppm)	max. 5
Mercury (ppm)	max. 1
Arsenic (ppm)	max. 3
Cadmium (ppm)	max. 1
<b>MICROBIOLOGICAL SPECIFICATIONS</b>	
Total plate count (per g)	max. 5000
Yeast and moulds (per g)	max. 100
Coliforms (per 0.1 g)	absent
Salmonella	absent

## Uses

VEROL N-90 works as dispersing, wetting and emulsifying agent in many food goods. Reduces interfacial tension between water phase and fat phase in emulsions, providing a fine water droplet dispersion. Thus, can be used as a universal emulsifier.

In margarines and spreads secures small water droplets stabilising the emulsion and giving a homogeneous product. Dosage: 0.5-1.0%..

In cream and cake margarine works as an excellent emulsifier and also helps to incorporate air during the whipping. It can be used with lecithin or other coemulsifiers. Dosage: 0.5-1.0%



Sponge gels based on VEROL N 90, combined with alpha-tending ingredients, are able to improve characteristics like aeration and retardation of staling in sponge cakes, pound cakes, swiss rolls and similar products. the emulsifier also offers the opportunity to blen and prepare the batter in one step, to compensate the lack of eggs and at the same time to reduce the batter mixing time. Dosage: 0.1-0.5% of batter.

VEROL N-90 is an excelleny anti-staling agent of wide application in bread and pastry. Improves crumb softness and promotes uniform crumb structure. Dosage: 0.3-1.0%

Its anticaking capacity makes it useful for candles and soft sweets. Dosage: 0.1-0.2%

VEROL N-90 has a good performance as whipping agent in ice-cream production, usually combined with the convenient hydrocolloids. Dosage; 0.1-0.3%

In fats like halawa, ghee, vanaspati or peanut butter to avoid oil seperation. Dosage: 1.0-2.0%.