

Distilled Glycerol Monolaurate

**CODE:GML**
EEC No.:E471**PACKAGING:25kg/Bag****RECOMMEND DOSAGE:0.1-1.0g/kg**

What is E471?

GML(Distilled Glycerol Monolaurate), It is a common edible emulsifier,harmless preservative .

Function:

Preservation

Emulsification

Stabilization

Dispersion

Foaming

GML has strong emulsification and preservation effect, widely used in meat products, baked products, food products, flour foods and wheat flour products.

Applications



Meat products

- It can combined with engenol and sodium citrate to inhibit common meat spoilage microorganisms;
- It can significantly reduce the proliferation of Listeria monocytogenes and enhance the inhibitory effect on E.coli;

Inhibitory effect on bread-dyed filamentous fungi; •



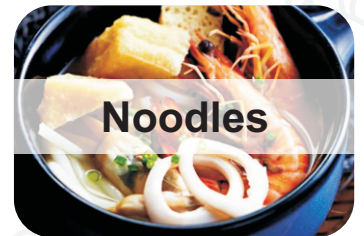
Bakery



Cheese

- It inhibits mononuclear hyperplasia in cheese under vacuum at 5 °C, the growth and reproduction of the special bacteria extend its shelf life to 12 days;

It has no preservation effect in noodles, but the use of GML micr -oemulsion can extend the shelf life from 4 days to at least 10 days;



Noodles



Milk

- The combination with EDTA can significantly inhibit the growth and reproduction of spoilage microorganism in milk;
- Extend the shelf life and improve the safety of milk;

Prolong the shelf life of foods and improve the safety of foods; •
It can delay the hardening of the rice cake and improve th flexibility of the rice cake, taste; •



Rice cake

Physical - Chemical Characteristics

ITEMS	SPECIFICATION
Contents(%)	90 min
Acid Value (mgKOH/g)	5 max
Sponification Value(mgKOH/g)	190-210
Moisture	2.5 max
Arsenic	\leq 0.0003
Heavy Metals Contents(as Pb)	\leq 0.001
Iron	\leq 0.002

Packaging - Storage and Transportation



Packaging :25 Kg /bag

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

Transportation :17mts for one 20GP container without Pallets

