

**MONO AND DIGLYCERIDES PRODUCT DATE SHEET**

**Pro-Tex1405MS & Pro-Tex1406MD**

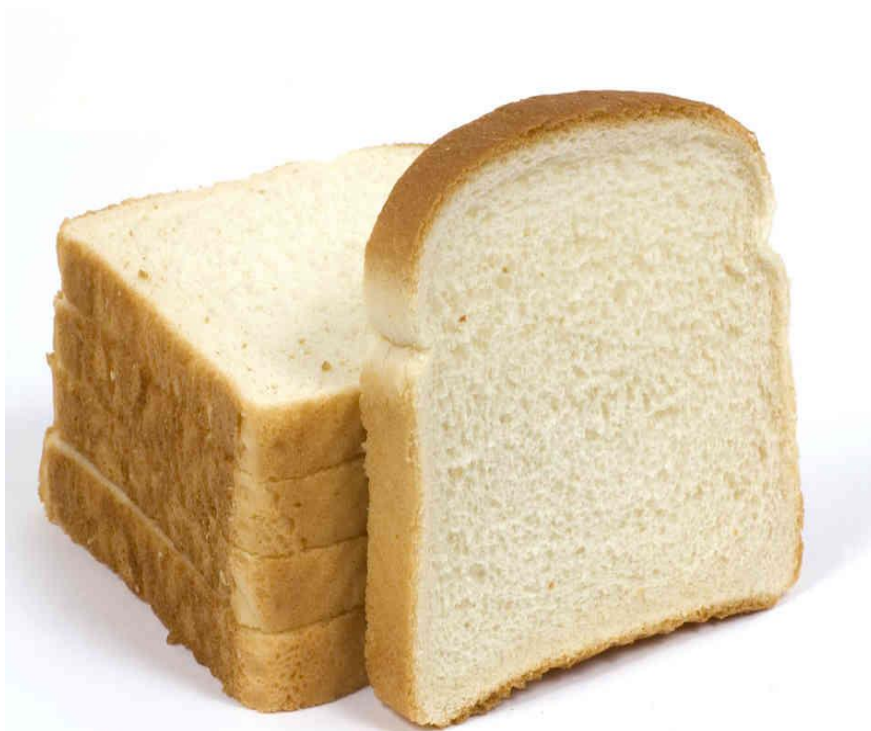
**Pro-Tex1405MS** is a distilled mono glyceride, with glycerol monostearate at over 98%. It is creamy white powder. **Pro-Tex1405MS** was made from palm oil. **Pro-Tex1406MD** is a mixture of mono and di-glyceride, with monoglyceride at over 48%.

**Quality Standard:** Food Grade, Kosher, Halal.

**Ingredients:** monoglyceride

**Function:** Vegan ingredient, free of cholesterol, gluten free, and allergen-free. It offers the emulsifying capability, functioning as an emulsifier.

**Applications:** Typically they are used in texture building in bakery to soften the bakery texture, to improve the volume and to inhibit the “stalling” . **Pro-Tex1405MS** are also used in beverages, ice cream, chewing gum, shortening, whipped toppings, margarine, and confections. Many salad dressings, peanut butters, margarines, and some frozen desserts depend on mono- and diglycerides for their emulsifying properties.



**Package & Storage:**

The standard packing for this product is 25 Kg per Kraft bag. Other packing is available by customer request. Store in shady, cool, and dry places. When open, keep in a moisture-tight container.

Disclaimer: The information presented herein is accurate to the best of our knowledge. All of our products are sold with understanding that consumers conduct their own test to determine suitability for their uses. Statement contained herein should not be construed as express or implied representations or warranties.