

### Methods of Application of Distilled Monoglycerides, Pro-Tex 1405MS

There are 3 basic ways as to how to use this ingredient in various food applications.

Method 1 for oil based products: Mix together with melted fat, and then mix with the rest of formulation. This method is applicable to margarine, cakes oil products, since the distilled monoglycerides soluble in oil.

Method 2 for low moisture content: mix directly the distilled monoglycerides powder and other raw material powder (such as flour, milk powder), then feed them to next process step.

Method 3 for forming hydrates, for later usages, following these steps:

3.1. (this step is optional), A portion of the distilled monoglycerides was placed in a container, and was heated directly to melt it into hot water.

3.2 Hot water of 70 °C, or higher was stirred with a good mixer, forming a thick liquid (see Photo 1).

3.3. The melted liquid distilled monoglycerides, or the powder monoglyceride, are slowly added to the stirred hot water, which can generate cream hydrates paste. Cooled to room temperature and set aside for later use. See Photo 2&3.



Photo 1(left), shows a ratio of 40 g distilled monoglyceride with 150 g of water. Pro-Tex1405MS to Water can be 1: 3~5. Photo 1 shows the ratio of roughly 1:4

Photo 2 & 3 (lower), shows the formed **hydrate**, in a cream paste state, after cooling.

This paste (at 40:150 Pro-Tex 1405MS:Water) can be stored at room temperature for later applications in various products.

