



GLOMUL PGE 507

TECHNICAL DATA SHEET

TDS/075/PE0011 Rev 6/ 24-04-2025

Material No: MD-0092

Description:

GLOMUL PGE 507 is polyglycerol ester made by reacting edible, refined vegetable fatty acids with polyglycerol.

Application:

GLOMUL PGE 507 is suitable for biscuits, cookies, crackers, cake batters, cake mixes, sponge cake improvers, cake gels, topping powders, caramel & marshmallows.

Advantages:

Stabilizes cake batter.

Ensures good aeration of cake batters & mixes.

Improves crumb structure in cakes & facilitates all-in-one procedures.

Provides good cake overrun.

Helps in whipping stability.

Improves foam stiffness.

Secures a high overrun in caramel & marshmallows.

Usage level:

Sponge cake improvers 0.5 – 1.5 % w/w of oil & fats & cake gels

Biscuits, cookies, 0.2 – 0.5 % w/w of oil & fats
crackers & cake batters

Cake mixes 0.5 – 1 % w/w of oil & fats

Topping powders 0.5 – 1 % w/w of oil & fats

Caramel & marshmallow 0.5 – 1 % w/w of oil & fats

Ingredients:

Polyglycerol ester (INS 475/ E 475)

Quality specifications:

Appearance	Beads
Acid value, mgKOH/g	4 Max
Iodine value, gI ₂ /100g	2 Max
Saponification value, mgKOH/g	130 – 145
Melting point, °C	Approx. 57

Heavy metals:

Arsenic (As), ppm	Less than 3
Lead (Pb), ppm	Less than 2
Cadmium (Cd), ppm	Less than 1
Mercury (Hg), ppm	Less than 1

Storage:

GLOMUL PGE 507 stored in cool and dry condition of non-tempered packaging of max 25°C of max 80 % humidity. Keep away from direct sunlight.

Shelf life:

24 months

Packaging:

25 kg bag

Safety handling:

Safety Data Sheet is available upon request.