

GLORICH 6362

TECHNICAL DATA SHEET

Material No: GC-0005

Description:

GLORICH 6362 is developed with combination of fine emulsifiers especially for wafer roll filling

Application:

GLORICH 6362 is suitable for chocolate filling, chocolate spread, chocolate paste and liquid chocolate

Advantages:

- No oiling out
- No shrinkage
- Improve glossiness
- Improve viscosity of final product
- Compatible with other type of oils and fats including nut oils

Usage level:

Min 2 % w/w

Ingredients:

Distilled monoglycerides, E471
Polyglycerol fatty acid ester, E475
Vegetable Oil

Quality specifications:

Acid value, mgKOH/g: 3 max
Saponification value, mgKOH/g: 230 max

Heavy metals:

Arsenic (As)	Less than 0.1 ppm
Lead (Pb)	Less than 0.5 ppm
Mercury (Hg)	Less than 0.05 ppm
Cadmium (Cd)	Less than 0.1 ppm

Storage:

GLORICH 6362 should be 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:

12 Months

Packaging:

17 kg plastic pail

Safety handling:

Safety Data Sheet is available upon request

Country of origin:

Malaysia