



GLOMUL PGPR 850

TECHNICAL DATA SHEET

TDS/077/PP0012 Rev 6/ 11-01-2024

Material No: PP-0012

Description:

GLOMUL PGPR 850 is a partial ester of polyglycerol esters of polycondensed fatty acids from castor oil.

Application:

GLOMUL PGPR 850 is suitable for low fat spread, chocolate, compound coatings, ice cream coatings and pan release emulsion.

Advantages:

Stabilizes emulsion in low fat spreads.

Stabilizes chocolate, compound and ice cream coatings against water and high humidity.

Provide excellent release properties.

Provides excellent water binding effect in w/o emulsions.

Enable control of chocolate rheology and flow properties.

Incomparable viscosity control.

Provide optimal moulding – no air bubbles.

Allow controlled enrobing – no formation of feet.

No off taste in the chocolate.

Reduces fat dosage, its effect on yield value help to control flow properties even in low-fat chocolates.

Provide uniform coatings, with minimal pinholes.

Usage level:

Low-fat spread	0.2 – 0.4 %
Moulding/enrobing, coating & spread	0.1 – 0.3 %
Pan release emulsion	3.5 – 5.0 %

Ingredients:

Polyglycerol ester of interesterified ricinoleic acid, E476

Quality specifications:

Form	Viscous liquid
Acid value, mgKOH/g	6 max
Iodine value, gI ₂ /100g	72 – 103
Hydroxyl value, mgKOH/g	80 – 100

Heavy metals:

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

Microbiological analysis:

Total plate count, CFU/g	5000 Max
Yeast & mould, CFU/g	100 Max
Coliform in 1 g	Absent
Salmonella in 25 g	Absent

Storage:

GLOMUL PGPR 850 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:

24 months

Packaging:

20kg jerry can/ 200kg drum

Safety handling:

Safety Data Sheet is available upon request.

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