



GLOMUL SMS 502

TECHNICAL DATA SHEET

TDS/142/SM0001 Rev 0/ 03-07-2025

Material No: SM-0001

Description:

GLOMUL SMS 502 is sorbitan monostearate made by reacting refined vegetable fatty acids with sorbitol.

Application:

GLOMUL SMS 502 is widely used imitation cream (such as icings and whipped topping), cakes, confectioneries, active dry yeast, coffee whitener, and water-in-oil emulsion.

Advantages:

- Acts as the aerating agent for cakes and imitation cream.
- Improves the crystallization of the confectionery coating.
- Improves the emulsion stability of cake icings and whipped topping.
- Improves the whitening properties of coffee.
- As a rehydration aid for the dry yeast.

Usage level:

0.2 – 1.0 % w/w

Ingredients:

Sorbitan monostearate (INS 491/ E 491)

Quality specifications:

Form	Beads
Acid value, mgKOH/g	5 – 10
Saponification value, mgKOH/g	147 – 157
Hydroxyl value, mgKOH/g	235 – 260
Iodine value, gI ₂ /100g	2 Max
Slip melting point, °C	Approx. 55

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 SMS 502 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:

25 kg bag

Safety handling:

Safety Data Sheet is available upon request.