

GLOMUL SSL 302

TECHNICAL DATA SHEET

TDS/119/SL0005 Rev 2/ 20-01-2024

Material No: SL-0005

Description:

GLOMUL SSL 302 is sodium stearoyl lactylate made by reacting refined fatty acids with lactic acid.

Application:

GLOMUL SSL 302 is suitable for plain & wholegrain bread, rolls, bread improvers, bakery mixes and fillings.

Advantages:

Stabilizes emulsion.
Act as dough conditioner.
Improves texture and emulsion.

Usage level:

Bakery goods	0.2 – 0.5 % w/w of flour
Fillings	0.5 % w/w of oil & fats

Ingredients:

Sodium stearoyl lactylate, E481

Quality specifications:

Form	Beads
Acid value, mg KOH/g	60 – 130
Iodine value, gI ₂ /100g	2 Max
Ester value, mg KOH/g	150 – 190
Melting point, °C	Approx. 50

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 SSL 302 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:

18 months

Packaging:

25 kg carton

Safety handling:

Safety Data Sheet is available upon request.