

FINAMUL-90

DISTILLED MONO DIGLYCERIDES

PRODUCT

FINAMUL-90 is a distilled mono diglyceride made from edible oil and finds a variety of uses in low fat & butter spreads, cakes, breads, biscuits, coffee whiteners, ice-creams and whipping creams.

FUNCTIONS

- Stabilizes the liquid emulsion in low fat spreads.
- Acts as an excellent crumb softener in breads, with good anti-staling properties.
- Imparts excellent aerating properties to cake batters.
- Good and uniform fat distribution resulting in good porous structure and improved crispness in biscuits.
- Facilitates easy control of aeration to give optimum over-run in ice-creams and whipping creams.
- Improves particle size distribution in powdered coffee-whitener resulting in better whitening effect.

SPECIFICATIONS

Appearance	Fine beads/powder
Monoglycerides content	90% Min.
Free Glycerine	1% Max.
Acid Value	5 Max.
Sap Value	155 – 170
Iodine Value	3 Max.
Melting Point	70°C ± 5

(Slight variations of the specifications stated due to raw materials and production conditions are possible though they have no influence on the application properties described).

PACKING

25 kgs Bag

USAGE LEVELS

Yeast Raised Products	0.1% - 0.2% on the weight of flour
Cake Mixes	0.6% on the mix.
Biscuits	0.2% - 0.3% on the weight of flour
Ice-creams	0.4% -0.5% depending on the fat content
Whipping Creams	0.5% - 1% on the mix
Low Fat Spreads	0.4% - 0.5% on the mix
Margarine	0.3% -0.4% on the Fat Basis.
Extruded Foods	0.3% - 0.4% on the Flour
Toffees/Chocolate	0.5% - 0.8% on the mix

METHOD OF USE

FINAMUL-90 can be added to food systems either through

- The fat phase at temperatures above its melting point (75°C – 80°C).
- By means of an emulsion.

PREPARATION OF EMULSION

- Mix 3 parts of oil and 1 part of FINAMUL-90 and heat it to around 80°C and remove the source of heat.
- Take 3 parts of water and heat it to 80°C and add this into the above mix under continuous stirring till you get a homogenous dispersion.
- On cooling to room temperature a thick paste is obtained.

STORAGE

Store in cool & dry place.

SHELF LIFE

12 months from the date of manufacturing

The recommendations in this bulletin are made without guarantee since the conditions of use are beyond our control.