

# SMOOTHEx G.M.S.

IN PEANUT BUTTER

## PRODUCT

Smoothex G.M.S. is a widely used emulsifier in the manufacturing of Peanut Butter to improve stability & palatability.

Peanut Butter approximately contains 50% peanut oil. On long standing, peanut oil separates from the fibres and this separated oil, impairs the product appearance & palatability.

## ADVANTAGES

- Improves oil stability
- Glossy appearance
- Excellent stability over a wide range of temperature
- Improves palatability

## STORAGE

Store in cool and dry place.

## PACKING

25 kgs Bag

## SHELF LIFE

12 months from the date of manufacturing.

## SPECIFICATIONS

Appearance	Creamish White Powder
Acid Value	3 Max.
Iodine Value	3 Max.
Sap Value	145 – 160
Monoester %	40% Min.
Melting Point	60°C ± 5
Free Glycero	7% Max.
Soap Content	5% Max.
Moisture	2% Max.

## METHOD OF USE

- Roasted, skinned peanuts are ground & dry mixed with Sugar, Salt and Smoothex G.M.S.
- The temperature should not be allowed to exceed 75°C while mixing
- Mixture is allowed to cool to approx. 40°C & then filled into containers
- Finally tempering is done at 10°C for 48 hrs.

## DOSAGE

1% - 2% of Smoothex G.M.S. on the basis of total mix.