

## FINAMUL- 4050 L (LIQUID DATEM)

### COMPOSITION

Diacetyl tartaric acid ester of Mono di-glycerides made from edible vegetable oil

**FINAMUL- 4050 L** and its ingredients meet the general and specific requirements of purity of the WHO/FAO – standards and the directives of the EEC.

### FUNCTIONS

- Excellent dough strengthener leading to increased bread volume
- Greater dough mixing & fermentation tolerance
- Reduces quantity of external gluten by 30 – 50%
- Even distribution of fat in dough leading to uniform baking & elimination of raw taste of the flour in Biscuits
- Improves colour & appearance of biscuits
- Facilitates easy release of dough from the moulds & cutters.
- Reduces quantity of shortening upto 20% in biscuits/cookies.

### USAGE LEVEL

Bread	0.1 – 0.2% on flour wt. basis
Biscuits /	0.1 – 0.2% on total wt.
Cookies	
Shortening	2 – 15 %

### PRODUCT DESCRIPTION

Appearance	Brownish Viscous
Odour	Liquid Acetic acid
Taste	Sour
Delivery form	Liquid

### SPECIFICATIONS

Form	Viscous liquid
Acid Value	70 - 95
Sap Value	475 - 525

### MICROBIOLOGY

Total plate count	Max. 5000/g
E.coli	Negative in 1 g
Yeast/Mould	Max. 100/g

### STORAGE

Store in cool & dry place.

### SHELF LIFE

At least 12 months in its unopened original package under ambient conditions. If stored at 60°C for improved pourability 48 hours must not be exceeded.