

## FINAMUL-6030

(Sorbitan Tri Stearate)

**Finamul- 6030** is a premium grade emulsifier, which finds extensive use in Chocolates containing cocoa butter substitute for increasing gloss and extending shelf life.

### FUNCTIONS

1. Prevents formation of Fat bloom
2. Improves the Gloss and inhibits dulling
3. Extends Shelf life
4. Excellent stability of chocolate in tropical climate

During the crystallization of Chocolates, unstable crystals are converted to more stable  $\beta$ -crystal form & heat of crystallization is generated. This causes a partial melt down of these crystals, which then migrate to the surface, giving rise to, what is called as “Fat Bloom” on the surface, giving rise to a poor finish on the chocolates surface. Also, during transportation, the chocolates are exposed to sudden & high changes in temperature, which again can lead to fat bloom, due to melting of crystals.

**Finamul- 6030** prevents crystal reversion & stabilizes the crystal in  $\beta$ -prime form and thereby inhibits the migration of the fat crystals.

### SPECIFICATIONS

APPEARANCE	:	LIGHT TAN POWDER
ACID VALUE	:	17.0 MAX
SAPONIFICATION VALUE	:	170-190
MELTING POINT	:	48-60 °C
MOISTURE	:	2% MAX

### USAGE LEVEL

0.5% to 0.8% on the total weight of the chocolates.

### METHOD OF USE

Heat Finamul-6030 together with Fat (or chocolate) in a ratio of 1:5 to a temperature of 70 – 75°C & stir till it is completely melted. Then add this mix to the remaining melted fat (or Chocolate) under stirring.