

SMOOTHX G.M.S.

IN BISCUITS

PRODUCT

Smoothex Glyceryl Mono Stearate is a widely used emulsifier, in producing high quality biscuits.

FUNCTIONS

- Even distribution of fat in dough leading to uniform baking & elimination of raw taste of the flour.
- Helps in preventing 'Cracks' or 'Blister Bursting' thereby reducing breakage losses.
- Improves colour & appearance of biscuits.
- Facilitates easy release of dough from the moulds & cutters.
- Improves the palatability.

SPECIFICATIONS

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

(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)

STORAGE

Store in Cool & Dry place.

PACKING

25 kgs Bag

TYPICAL FORMULATIONS

	Soft Dough Biscuits (Gluko Type)	Hard Dough Biscuits (Marie Type)
Flour	100 kgs	100 kgs
Sugar	20-30 kgs	10-15 kgs
Shortening	25-30 kgs	10-15 kgs
Invert Syrup	5 kgs	3 kgs
Soda-bi-Carb	0.5-0.8 kgs	0.7-0.8 kgs
Salt	1.5 kgs	0.5 –1.0 kgs
S.M.P.	5 kgs	1 kg
SMOOTHX		
GMS	0.35 kgs	0.5 kgs
Water	10-15 kgs	15-20 kgs
(Flavour as desired)		

PROCEDURE

- Mixing of raw materials to form a dough
- Forming the dough into individual pieces
- Baking
- Cooling & packing of biscuits

DOSAGE

0.3% - 0.5% of Smoothex G.M.S. powder by weight of the flour. To be added during the dough mixing after preparing an emulsion (1:5) in hot water.

SHELF LIFE

12 months from the date of manufacturing