

# SMOOTHX G.M.S.

## IN CHEWING GUMS

### PRODUCT

Smoothex G.M.S., non-self emulsifying grade (NSE) is one of the key emulsifiers used in manufacture of Chewing Gums.

### FUNCTIONS

- Eliminates sticking of chewing gum to the teeth, while eating.
- Acts as a plasticizer for gum base and thereby increases compatibility of the ingredients.
- Improves cutting & wrapping operations.
- Improves the gloss.
- Prevents hardening during storage.
- Ensures a good flavour release.

### SPECIFICATIONS

Appearance	Cream white powder/Flakes
Acid Value	3 Max.
Iodine Value	3 Max.
Sap Value	155-170
Monoester%	40% Min.
Melting Point	60°± 5°C
Soap content	Nil
Free Glycerol	7% 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

### SHELF LIFE

12 months from the date of manufacturing

### TYPICAL FORMULATIONS

#### Gum Base

Vinylacetate (with plasticiser)	40 parts
Polyisobutylene	15 parts
Paraffin Wax	20 parts
Ester Gum	25 parts
SMOOTHX GMS (NSE)	2 – 3 parts

#### Chewing Gum

Gum base	20 parts
Sugar	60 parts
Glucose Syrup (Flavour as desired)	18 parts

### METHOD

- Soften the gum base components at 60°C – 70°C & add Smoothex G.M.S. (NSE)
- Add sugar, glucose syrup & continue mixing to get uniform mass
- Add desired flavour
- Cool and deposit the chewing gum in moulds & allow it to cool further.