

Datasheet

Einar[®] 204 PL

Identification	21249102																
Product type	Distilled monoglycerides/glycerol esters																
Declaration	Mono- and diglycerides of fatty acids																
Physical/chemical data	<table><tr><td>Appearance</td><td>Off-white pellets</td></tr><tr><td>Lipid source</td><td>Vegetable fat</td></tr><tr><td>Monoglycerides,</td><td>90-100 %</td></tr><tr><td>Monoglycerides, typical value</td><td>95 %</td></tr><tr><td>Free glycerol, max.</td><td>1 %</td></tr><tr><td>Free fatty acids, max.</td><td>1.5 %</td></tr><tr><td>Iodine value, max.</td><td>2 g I₂/100g</td></tr><tr><td>Melting point, approx.</td><td>65 °C</td></tr></table>	Appearance	Off-white pellets	Lipid source	Vegetable fat	Monoglycerides,	90-100 %	Monoglycerides, typical value	95 %	Free glycerol, max.	1 %	Free fatty acids, max.	1.5 %	Iodine value, max.	2 g I ₂ /100g	Melting point, approx.	65 °C
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Melting point, approx.	65 °C																
Packaging	500 kg/1102,3 lb net in Big-Bag.																
Batch coding	Seven digits = YWW####																
Shelf-life and storage	Minimum 24 months from date of production when stored cool and dry in unopened packing.																
Identity and purity	This product is made from carefully selected raw materials.																
Legal status	Due to the fact that legislation on application of this product may vary from country to country, the local applicable law should always be examined.																
Country of origin	EU																