

Datasheet

Einar® 211

Identification	21232107														
Product type	Distilled monoglycerides/glycerol esters														
Declaration	Mono- and diglycerides of fatty acids Antioxidant, containing: Citric acid esters of mono- and diglycerides of fatty acids Lecithins Tocopherols, max. 250 mg/kg Ascorbyl palmitate, max. 250 mg/kg														
Physical/chemical data	<table> <tr> <td>Appearance</td> <td>Off-white paste</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>Melting point, approx.</td> <td>30 °C</td> </tr> </table>	Appearance	Off-white paste	Lipid source	Vegetable fat	Monoglycerides	90-100 %	Monoglycerides, typical value	95 %	Free glycerol, max.	1 %	Free fatty acids, max.	1.5 %	Melting point, approx.	30 °C
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Melting point, approx.	30 °C														
Packaging	180 kg/396,8 lb net in steel drum.														
Batch coding	Sevent digits = YWW#####														
Shelf-life and storage	Minimum 12 months from date of production when stored cool and dry in unopened packing.														
Identity and purity	The product is made from carefully selected raw materials. The food additives are in full conformity with the requirements for purity and identity laid down in EU Council Directives and the "FAO Food and Nutrition Papers".														
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														