

Product Data Sheet

FINESTER GMS

Description Finester-GMS (Mono & Diglycerides- NSE) produced from raw materials derived from vegetable origin.

EEC No- E 471**Product Descriptions**

Appearance	Creamish White Powder
Odour	Neutral fatty
Taste	Neutral fatty

Specifications

Acid Value	3.0 max.
Iodine Value	3.0 max.
Monoglycerides Content	40% min.
Melting Point	60°± 5°C

Applications

As an emulsifier in various food products like chewing gums, chocolates/toffees, caramels, margarine, peanut butter, bakery products, fudges.

Nutritional Information: (based on 100 gms)

Energy	3800 kJ/900 Kcal
Fat	100
Carbohydrates	0
Protein	0

Storage

To be stored in original packaging in cool(max.25°C) & dry place, away from direct heat and sunlight.

Shelf Life

One year from the date of production, if stored under mentioned storage conditions and unopened packaging.

Due to hygroscopic nature, Finester GMS may form agglomerates on prolonged storage, and/or storage under excess weight.

Legal Status

Finester GMS meets the specifications fixed by FAO/WHO and the EU. However, users must check for permissibility for the use of this product in foods in their own country as the food laws may differ in each country

Packing

25 Kg. Bags with PE liner

Additional Information

MSDS/Non GMO/Allergen/Kosher/Halal/HACCP certificates are available upon request

(The recommendations in this bulletin are made without guarantee since the conditions of use are beyond our control. Users should make their own tests depending on individual requirements and desired properties.)
