



Paramount Minerals and Chemicals Limited

(An ISO 9001- 2000 Certified Company)

DOLOMER D

Self Emulsifying GLYCEROL MONO STEARATE

Specifications

Chemical name	Glycerol Mono Stearate
Ionicity	Non-ionic
Appearance	Off White waxy flakes & powder (as per customer requirement)
Nature	Non-hazardous, Non-toxic
Acid value mgKOH/gm	Max 6.0
Saponification value mgKOH/gm	145-170
Melting point	60 +/-2 deg C.
Mono Glyceride Content %	40.0 Min
Free Glycerine %	7.0 Max
pH of 5% aqueous solution	8-10

Dolomer D is Self Emulsifying. It can be used as an emulsifier, thickener, softener and for its lubricating property.

Applications

Food Products - Breads, Cakes and other bakery products as emulsifier/softening agent. In Biscuits, Margarine, ready mix tea and coffee and ice creams as emulsifier for oils/fats. In Baker's Yeast to help retain the moisture in the product. In Chocolates for dispersion and improvement in texture.

In cosmetics for cream preparation and lotions