

Diacetyl Tartaric Acid Esters of Mono-and Diglycerides

**CODE:DATEM****EEC No.:E472e****PACKAGING:20KGS/CARTON**

What is E472e?

E472e is DATEM (Diacetyl Tartaric Acid Esters of Mono-and Diglycerides), a good emulsifier and dispersant. Cream to light yellow Flake, Beads or Powder.

Function:

Emulsification

Dispersion

Stabilization

Foaming

Anti-aging

DateM has strong emulsification, dispersing and aging resistance effects, Widely used in food, bakery, butter, syrup etc.

Applications

**Bread**

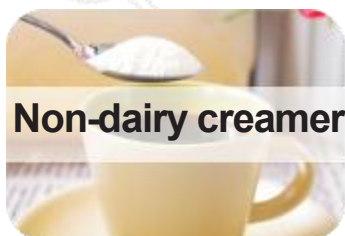
- Improve the dough sp;ringiness, toughness and gas-holding capability of dough;
- Increase the volume of bread and steam bread;
- Improve their organization and structure;
- Extend the shelf life;

Used in syrup as the emulsifier and make it stabilization;

**Syrup****Biscuits**

- Good emulsification and lubrication;
- Extended shelf life;
- Reduce the fat dosage, good for health;

Prevent oil separating and enhance its stability;

**Butter****Non-dairy creamer**

- Make the emulsion homogeneous, stable and supple in mouth;

Make it smoother and finer;

**Cream**

Physical - Chemical Characteristics

ITEMS	SPECIFICATION
Appearance	Cream to light yellow Flake, Beads or Powder
Acid Value(mg KOH/g)	55 ~ 80
Saponification Value(mg KOH/ g)	380 ~ 425
Total Tartaric Acid(%)	10 ~ 40
Total Acetic Acid(%)	8 ~ 32
Free Glycerol(%)	2 max
Ignited Residue(%)	0.5 max

Packaging - Storage and Transportation



Packaging : 20 kg/ carton

Storing : Dry and ventilated environment at temperature below Maximum . 25°C

Transportation : 14.5 mts for one 20GP container without Pallets

