



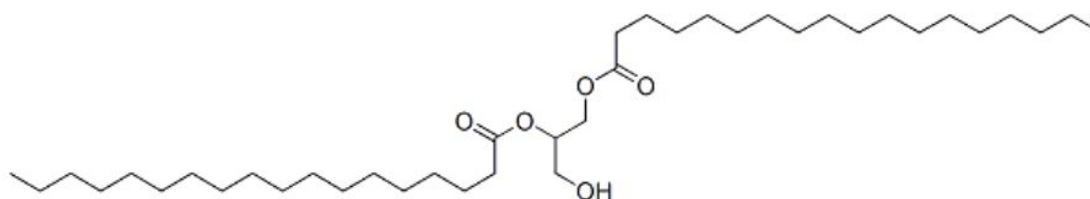
Unilong Industry Co., Ltd

Add: No.2000 Shunhua Rd, High-Tech Zone , Jinan City, Shandong Province, China
Contact: +86-18653132120

Product name: Glycerin distearate

CAS: 1323-83-7

Molecular Weight:625.02



Item	Standard
Melting point	72-74 °C
Storage condition	-20°C
LogP	15.997 (est)
Dielectric constant	3.3 (78°C)

Application:

Glycerin distearate is a food emulsifier and additive. An emulsifier used in cosmetics and ointments. Glycerin distearate can be used as dispersant and emulsifier in food field. Glycerin distearate is used for high-fat bread, which can not only increase the elasticity and volume of the bread, but also improve the taste of the bread, make the taste better, delay the hardening speed, and extend the storage time. Distearate



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glycerin is eaten, unlike fat will accumulate in the body, so the addition of double glycerin in food to replace ordinary edible fat, not only does not affect the appetite, but also can inhibit weight increase, therefore, you can add margarine, cake, chocolate weight loss effect.

Package:

25kg/drum or according to customer requirements.

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