



Tau Chemicals Inc

MACROLUB 160

TECHNICAL DATA SHEET

Description:

Glyceryl ester with minimum contents of 45% of alpha monoglycerides and maximum 5.0% of glycerine.

Properties:

White to slight cream flakes.

Application:

Macrolub 160 is an additive widely used in food industry, especially in the dairy industry, or products such as dressings, meats, sauces, chocolates, pastas, desserts, bread dough, ice cream, margarine, butter, etc.. It avoids the hardening of the bread crumb, improves aeration and volume of cakes, retards the loss of grease in chocolate, increases the creaminess of ice cream, reduces the splashing of frying fats, keeps stable the emulsions in dairy and meat products, etc.

Packing:

Kraft paper sacks / 25 Kg.

Storage:

Store in cool and well ventilated place at temperatures below 40°C.

MACROPOL

S.A. DE C.V.