Product Information Brochure ADWIL XPERT PGE (E475)

Doc. No.	AWL_ATC_Oleoemulsifier_01
Creation date	30/12/2023
Rev. date	NA
Rev. no.	Y2023-00
Issue date	31/12/2023
Effective date	01/01/2024



Product Type: **POLYGLYCEROL ESTERS OF FATTY ACID (PGE)** is a kind of non-ionic hydrophilic emulsifier, which can produce strong emulsification effect for oils and fats. POLYGLYCEROL ESTERS OF FATTY ACID (PGE) is also an emulsifier with multiple functionalities which can be used in various food systems. It is often incorporated into products such as bread, desserts, confectionery, cakes, dairy products.

USES	BENE
This functional ingredient is suitable to use in – > Cake	 It has then bak It as bread fine
> Bread> Cake gel	• It ca to e
 Margarine Spreads 	 In Id of v emu
> Candies	forn prov stat
> Chocolate	crea

- Sauces
- > Pharmaceutical Industries

BENEFITS

- It has a high-quality emulsifying effect, thereby improving the aeration of the bakery product.
- It assists in increasing the volume of the bread, improving the softness and fineness of the crumb.
- It can also be regarded as a preservative to extend the shelf life of bread.
- In Ice cream, it prevents the separation of water and fat and promotes the emulsification of fat, thus avoiding the formation of large crystals. It also provides a smooth texture, improves the stability and the foaming property of ice cream.
- It is good for preventing oil-water separation and improving spreadability.

Color & Appearance	Creamish white powder/ flakes
lodine Value	2 max
Melting Point	$54 \pm 5^{\circ}C$
Acid Value	5 max
SAP Value	130-150 max
Odour	Neutral Fatty
Taste	Neutral Fatty

Typical Specification





OBSERVATIONS

- Adwil Xpert PGE gives lighter cream & the cream volume can be achieved in a shorter period of time.
- The cream stays stable even at high temperatures and also there is no change in bulk density of cream for one week at normal & 40°C temperature
- Bulk density- 0.59

Prepared by	Reviewed by	Approved By
Ms. Sanchari Kar	Ms.Arpita Sarkar	Dr. Vidyashankar Satyakumar - R&D Head Mayohannon's

Efficacy Data

Adwil Xpert PGE was tested with a dosage of 0.8% in buttercream application. **Recommended dosage- 0.8% (Usage will vary for different applications)**