

Product Information Brochure

ADWIL XPERT DM (E471)

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ADWIL XPERT DM

Product Type: DISTILLED MONOGLYCERIDES is non-ionic emulsifier, which is produced from a reaction of various selected fats and oils with glycerol followed by molecular distillation. Variations are obtained through the type of triglycerides and the concentration of monoglyceride. DISTILLED MONOGLYCERIDES performs several different functions and provides capabilities that are unique among emulsifiers. It helps in stabilize and disperse substances in food, creating smooth textures in various products like baked goods and dairy items.

USES

Used as an Emulsifier for foods like-

- **Cake**
- **Biscuits,**
- **Breads**
- **Margarine, shortening and peanut butters.**
- **Creaming powder**

BENEFITS

- Improved aeration of the cake batter
- Provides higher cake volume
- Uniform, fine crumb structure
- Soft and moist cakes.
- Self-life extension
- Uniform fat dispersibility,
- Anti staling in cakes and bakery products,
- Emulsifiers in coffee whiteners,
- Improves overrun and dryness in frozen desserts and ice Creams application.
- Improves stability and texture in icing and fillings, Improves overrun and texture in whipped toppings.

Typical Specification

Color & Appearance	Creamish white powder/ Beads
Iodine Value	1 max
Melting Point	65 ± 5°C
Acid Value	6 max
Odour	Neutral Fatty
Taste	Neutral Fatty






Various applications of DMG



Efficacy Data

Adwil Xpert DM was tested between a dosage of 0.3% - 1% in various application.

Recommended dosage- 0.3-1% (Usage will vary for different applications)

SR NO	APPLICATIONS	OBSERVATIONS
1	COOKIE	 <ul style="list-style-type: none"> Shortening containing Adwil Xpert DMG showed lower break strength (fracturability 0.81mm), and greater dough firmness (Dough hardness- 254.9gf)
2	CAKE	 <ul style="list-style-type: none"> As per industry standards, Adwil Xpert DM offers softer and firmer Cakes . Firmness-1218.88gf Springiness- 40.36%
3	BUTTER CREAM	 <ul style="list-style-type: none"> Adwil Xpert DM offers a very light Butter cream at 15 mins of whipping.

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