

## ADWIL XPERT PGE

### POLYGLYCEROL ESTERS OF FATTY ACID (PGE)

#### E-475

Product Descriptions	
Appearance	Creamish White Flakes/ Powder
Odor	Neutral fatty
Taste	Neutral fatty
Specifications	
Acid Value	5.0 max.
Iodine Value	3.0 max.
Saponification Value	130-170 max.
Melting Point	52 - 60°C

**POLYGLYCEROL ESTERS OF FATTY ACID (PGE)** is a kind of hydrophilic emulsifier, and it 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.

#### Benefits:

Few of the **POLYGLYCEROL ESTERS OF FATTY ACID (PGE)**'s advantages-

- It can be used as an Aerating agent, crystal modifier, starch- complexion agent, dough conditioner, humectant, de-foaming agent and anti-spattering agent in multiple food systems.
- It can be used for Stabilizing cake gels in whipping active form, when present in cake gels, it's securing a stable and efficient whipping performance, provides a stable density of the cake batter and provides a stable foam which is resistant to mechanical treatment.
- It can be used in margarine, butter, shortening oil and oyster sauce as emulsifier and crystal modifying additive to prevent oil-water separation and prolong the preservation period.
- It can be used in food baking to make oils and fats dispersed more homogeneously in dough to get higher aeration and produce larger volume of product, fine and supple feeling in mouth.
- In cakes it improves batter performance, crumb structure and cake volume.
- For Non-Dairy Icing and toppings, it acts as an excellent aerating agent that improves and stabilizes foam resulting soft and creamy textures, increased volume, and shelf life.

#### Application:

This functional ingredient is suitable to use in Cake, Cake gel, P margarine, butter, shortening oil and oyster sauce, Non-Dairy Icing, and toppings, i.e., Muffins, cookies and bread are among the bakery products that can be improved by using this functional ingredient.

#### Dosage:

The dosage level for **POLYGLYCEROL ESTERS OF FATTY ACID (PGE)** is varied from 0.5% to 2.0% for all the application except for Cake gel application. The dosage level of **(PGE)** for the cake gel products varied from 5% – 20% based on the individual formulation.

\*Usage may vary as per operating conditions.