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食品乳化剂及
功能性食品配料

Food Emulsifier and Functional Food Ingredients

公司简介

Introduction

辽宁科海食品化学工程有限公司坐落于美丽的边境城市—丹东市，是中国食品添加剂生产应用工业协会会员单位，是国内颇有影响的表面活性剂专业生产厂家之一。主要产品有单甘酯系列、复配乳化剂系列、复配乳化增稠剂系列，共100多个品种。产品销往全国二十几个省、市、自治区，并与国内许多知名企建立了长期合作关系，我们的产品不仅服务于食品行业，在化妆品、化纤、医药、塑料等行业也得到了广泛的应用。

早在80年代末，公司引进国外成套设备，在国内率先采用短程蒸馏技术（也称分子蒸馏技术）提纯单硬脂酸甘油酯。2010年公司投入大量资金与大连理工大学进行产学研研究，从丹麦引进国内第一条生物酶催化酯化生产线，制得绿色、环保的新型液态单甘酯，引领食品乳化剂的发展方向。

企业已取得食品生产许可证，通过ISO9001质量体系认证、安全生产标准化认证等，设有专门的质量监控部门，拥有理化检验室、微生物检验室、仪器分析室，配有比较完善的分析检测仪器，公司还设有专门的科研开发中心，从事新产品、新技术的开发与研究工作。

公司董事长及全体员工欢迎国内外朋友的光临，愿与您携手共同为食品工业的发展和保证食品安全而努力！

Liaoning Kehai Food Chemical Engineering Co., Ltd. is a member unit of China Food Additive Production and Application Industry Association and one of the influential professional surfactant manufacturers in China. The main products are Monoglyceride series, Compound Emulsifier series, a total of more than 100 varieties. Our products are sold all over the country, and have established long-term cooperative relations with many well-known domestic enterprises. Our products are widely used in food industry, cosmetics, chemical fibers, medicine, plastics and other industries.

In late 80s, our company introduced a complete set of foreign equipment, and took the lead in using short-range distillation technology to purify Glycerol Monostearate in China. In 2010, the company introduced the first domestic production line of enzymatic catalytic esterification from Denmark to produce green, environmentally friendly liquid monoglyceride, which led the development direction of food emulsifiers.

The company has obtained the Food Production license, passed the ISO9001 quality system certification, safety production standardization certification and so on. It has a special quality control department, a physical and chemical laboratory, a microbiological laboratory, an instrument analysis room, and a comparatively perfect analytical and testing instrument. The company also has a special research and development center, which is engaged in the development and research of new products and new technologies.

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单, 双甘油脂肪酸酯 (油酸)

■ 单, 双甘油脂肪酸酯 (油酸): 天然色素、调味品——乳化增溶剂

性状: 淡黄色或黄色液体或膏体, 有油脂特有的气味, 不溶于水, 但与水分散成乳浊液, 易溶于油脂中。

■ 功能特点

1. 本品直接以高油酸葵花籽油为原料, 经生物催化精制而成, 符合健康理念。单酯含量高于美国FCC-V标准, HLB 5.0-5.5。
2. 具有乳化、分散、增稠、消泡、控制脂肪凝集等作用, 使用更方便。
3. 具有保健功能, 提高人体不饱和脂肪酸含量, 防止因摄入反式脂肪酸引起心脑血管疾病的风险。

■ 适用范围及作用

1. 油溶性色素、香辛料: 作为油溶性风味物质、色素、维生素的载体, 提高油溶性维生素的吸收效率;
2. 糖果、巧克力: 防止油水分离, 降低体系黏度, 防止粘纸粘牙、改善口感;
3. 冰淇淋: 可以降低配方中的油脂用量, 提高膨胀率和抗融化性, 组织结构细腻, 改善口感;
4. 烘烤食品: 具有乳化和抗淀粉老化两个作用, 使制作的蛋糕松软、体大富有弹性, 可消除蛋糕变硬, 掉渣, 失去弹性, 口感变劣等现象;
5. 保健食品: 蜂胶的最好溶剂;
6. 婴幼儿及中老年配方奶粉: 含人体必需的脂肪酸, 具有多种生理功能性;
7. 药品: 可作为各种剂型药物的渗透剂, 使药物更易被皮肤经皮或粘膜吸收, 增加疗效;
8. 化妆品: 与皮肤相容性好, 不会产生刺激性、致敏、致畸作用, 膏体更加细腻, 稳定性增强;
9. 塑料: 用于PE、PP、PVC作为内部抗静电剂、润滑剂、薄膜流滴剂。

■ 使用方法

1. 预先用2—50倍水加热搅拌成膏状, 然后投料。
2. 将其与油脂混匀, 再进行投料。
3. 直接投料。

储运方式: 应存放于阴凉、干燥的库房内, 避免与有毒和有异味的产品混放。

包装: 塑料桶内衬塑料袋, 50kg/桶; 或按客户要求包装。

保质期: 24个月



Mono-and Diglycerides of Fatty Acids (Oleic Acid)

■ Mono-and diglycerides of fatty acids (Oleic Acid)

—emulsifying stabilizer for natural pigments and condiments.

Characters: Light yellow or yellow liquid or paste, with peculiar grease smell; Can be easily dissolved in oil and dispersed in water.

■ Functions and features

It takes high oleic acid sunflower seed oil as material, HLB value is 5.0-5.5;
It has function of emulsifying, dispersing, thickening, anti-foaming and grease control;
It has effect of health care by improving of content of unsaturated fatty acid.

■ Applications

Oil soluble pigment and spice:
In candy and chocolate;
In ice cream;
In baking food;
In health care food;
In formula milk powder of infant and quinquagenarian;
In drugs and cosmetics;
In PE, PP, PVC as antistatic agent, lubrication agent and film dripping agent;

■ Usage method

Storage: should be preserved in cool and dry warehouse

Packaging: 50kg/drum in plastic drum lined with plastic bag or according to customer requirements

Expiration date: 24 months



单, 双甘油脂肪酸酯 (亚油酸)

■ 单, 双甘油脂肪酸酯 (亚油酸) —— 富含 ω -6的天然促渗透剂

性状: 淡黄色或黄色液体或膏状, 有油脂的特有香气, 可溶于油, 水中可分散。

■ 功能特点

- 1、本品直接以大豆油为原料, 经生物催化精制而成, 符合健康理念。单酯含量高于美国FCC-V标准, HLB 5.0-5.5。
- 2、具有乳化、分散、增稠、消泡、控制脂肪凝集等作用, 使用更方便。
- 3、具有保健功能, 增加人体必需脂肪酸含量, 预防心脑血管疾病; 调节免疫力, 预防衰老。

■ 适用范围及作用

- 1、油溶性色素、香辛料: 作为油溶性风味物质、色素、维生素的载体, 提高油溶性维生素的吸收效率;
- 2、糖果、巧克力: 防止油水分离, 降低体系黏度, 防止粘纸粘牙、改善口感;
- 3、冰淇淋: 可以降低配方中的油脂用量, 提高膨胀率和抗融化性, 组织结构细腻, 改善口感;
- 4、焙烤食品: 具有乳化和抗淀粉老化两个作用, 使制作的蛋糕松软、体大富有弹性, 可消除蛋糕变硬, 掉渣, 失去弹性, 口感变劣等现象;
- 5、保健食品: 蜂胶的最好溶剂;
- 6、婴幼儿及中老年配方奶粉: 含人体必需的脂肪酸, 具有多种生理功能性;
- 7、药品: 可作为各种剂型药物的渗透剂, 使药物更易被皮肤经皮或粘膜吸收, 增加疗效;
- 8、化妆品: 与皮肤相容性好, 不会产生刺激性、致敏、致畸作用, 膏体更加细腻, 稳定性增强;
- 9、塑料: 用于PE、PP、PVC作为内部抗静电剂、润滑剂、薄膜流滴剂。

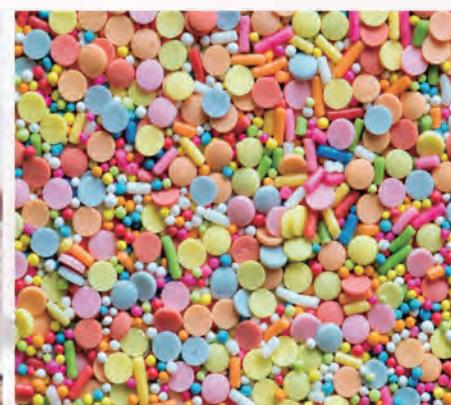
■ 使用方法

- 1、预先用2--50倍水加热搅拌成膏状, 然后投料。
- 2、将其与油脂混匀, 再进行投料。
- 3、直接投料。

储运方式: 应存放于阴凉、干燥的库房内, 避免与有毒和有异味的产品混放。

包装规格: 塑料桶内衬塑料袋, 50kg/桶; 或按客户要求包装。

保质期: 24个月



Mono-and Diglycerides of Fatty Acids (Linoleic Acid)

■ Mono-and diglycerides of fatty acids (Linoleic Acid) —— rich in ω -6, natural penetrant

Characters: light yellow or yellow liquid or paste; soluble in oil and dispersed in water.

■ Functions and features

It takes soybean oil as material;
It has function of emulsifying, dispersing, thickening, anti-foaming and grease control;
It has effect of health care by improving of content of unsaturated fatty acid.

■ Applications

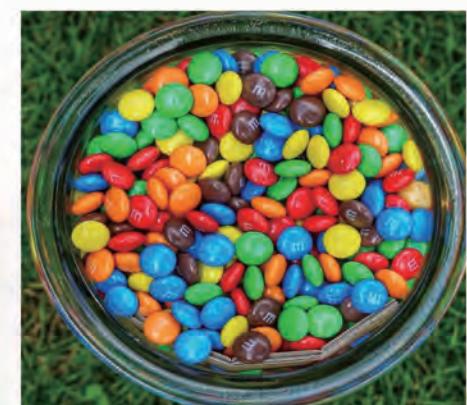
Oil soluble pigment and spice;
In candy and chocolate;
In ice cream;
In baking food;
In health care food;
In formula milk powder of infant and quinquagenarian;
In drugs and cosmetics;
In PE, PP, PVC as antistatic agent, lubrication agent and film dripping agent;

■ Usage method

Storage: should be preserved in cool and dry warehouse

Packaging: 50kg/drum in plastic drum lined with plastic bag or according to customer requirements

Expiration date: 24 months



单, 双甘油脂肪酸酯 (亚麻酸)

■ 单, 双甘油脂肪酸酯 (亚麻酸) :

具有保健功能---富含 ω -3, 补充亚麻酸最佳选择

性状: 淡黄色或黄色液体或膏状, 有油脂的特有香气, 可溶于油, 水中可分散

■ 功能特点

- 1、本品以富含亚麻酸的植物油为原料, 酶法提取亚麻籽油, 含有亚油酸成分, 富含 ω -3, 人体更易吸收, HLB 5.0-5.5。
- 2、具有乳化、分散、增稠、消泡、控制脂肪凝集等作用, 使用更方便。
- 3、具有保健功能, 增加食品 ω -3含量, 在体内转化为DHA、EPA, 有益于大脑健康和智力提高, 增强免疫力, 预防心脑血管疾病。亚麻籽软胶囊、补充亚麻酸营养成分首选营养强化剂。

■ 适用范围及作用

- 1、油溶性色素、香辛料: 作为油溶性风味物质、色素、维生素的载体, 提高油溶性维生素的吸收效率;
- 2、糖果、巧克力: 防止油水分离, 降低体系黏度, 防止粘纸粘牙、改善口感;
- 3、冰淇淋: 可以降低配方中的油脂用量, 提高膨胀率和抗融化性, 组织结构细腻, 改善口感;
- 4、焙烤食品: 具有乳化和抗淀粉老化两个作用, 使制作的蛋糕松软、体大富有弹性, 可消除蛋糕变硬, 掉渣, 失去弹性, 口感变劣等现象;
- 5、保健食品: 蜂胶的最好溶剂;
- 6、婴幼儿及中老年配方奶粉: 含人体必需的脂肪酸, 具有多种生理功能性;
- 7、药品: 可作为各种剂型药物的渗透剂, 使药物更易被皮肤经皮或粘膜吸收, 增加疗效;
- 8、化妆品: 与皮肤相容性好, 不会产生刺激性、致敏、致畸作用, 膏体更加细腻, 稳定性增强;

■ 使用方法

1、预先用2---50倍水加热搅拌成膏状, 然后投料。

2、将其与油脂混匀, 再进行投料。

3、直接投料。

储运方式: 应存放于阴凉、干燥的库房内, 避免与有毒和有异味的产品混放。

包装规格: 塑料桶内衬塑料袋, 50kg/桶; 或按客户要求包装。

保质期: 24个月



Mono-and Diglycerides of Fatty Acids (Linolenic Acid)

■ Mono-and diglycerides of fatty acids (Linolenic Acid)

—natural health function—rich in ω -3,
optimum choice of linolenic acid supplementation.

Characters: light yellow or yellow liquid or paste with special odor of grease; soluble in oil and dispersed in water

■ Functions and features

It is made of vegetable oil rich in linolenic acid as raw material, enzymatic extraction of linseed oil. It has linoleic acid components and is rich in ω -3, which is more easily absorbed by the human body. HLB value is 5.0-5.5;

It has function of emulsifying, dispersing, thickening, anti-foaming and grease control;

It has effect of health care by improving of content of unsaturated fatty acid.

■ Applications

Oil soluble pigment and spice;

In candy and chocolate;

In ice cream;

In baking food;

In health care food;

In formula milk powder of infant and quinquagenarian;

In drugs and cosmetics;

■ Usage method

Storage: should be preserved in cool and dry warehouse

Packaging: 50kg/drum in plastic drum lined with plastic bag or according to customer requirements

Expiration date: 24 months



单, 双甘油脂肪酸酯(月桂酸)

■ 单, 双甘油脂肪酸酯(月桂酸)

性状: 乳白色粉末或粒状固体, 能够分散于热水中, 可溶于乙醇及热的油脂。属非离子乳化剂, HLB值为5.2。

■ 功能特点及适用范围

- 1、由于单, 双脂肪酸甘油酯(月桂酸)天然存在于母乳中, 具有抵抗病源微生物感染的能力, 广泛应用于婴幼儿奶粉、米粉等产品中。
- 2、广泛添加于烘烤食品中, 起改善米面制品品质的作用。
- 3、是一种安全高效的广谱杀菌剂, 抑制HIV病毒、细胞巨化病毒、疱疹病毒、感冒病毒以及大量的细菌及原生生物。其抗菌效果不受PH影响, 优于山梨酸、苯甲酸、对羟基苯甲酸酯等。
- 4、用于糕点、面包、馒头和月饼中, 应用于功能食品和保健品。
- 5、广泛用于肉制品、乳制品、麻辣食品及果蔬等各类食品中的防腐保鲜, 显著延长食品的保质期。

■ 使用方法

- 1、将本品与面粉混合均匀后再进一步加工。
- 2、将本品加入到6倍的60℃左右的温水中, 制成膏状后, 再按适当比例加入使用。

包装规格: 25kg/袋。

保质期: 12个月



Mono-and Diglycerides of Fatty Acids(Lauric Acid)

■ Mono-and diglycerides of fatty acids(Lauric Acid)

Character: Ivory powder or granular solid, it can be dispersed into the hot water, can be dissolved into the ethanol and hot grease. It is a non-ionic emulsifier, HLB value is 5.2.

■ Functions and features

Because the mono- and diglycerides of fatty acids(Lauric acid) exists in breast milk, having the ability of resist pathogenic microbe inflection, extensively be applied in the infant milk powder, rice flour etc. It is used in baked product extensively, having the function for increase the quality of rice and flour production. It is a kind of broad antibiotic, which is safe, efficient and extensive. It can inhibit some kinds of virus and a lot of bacteria and bioplasm. And the PH value won't affect the efficiency of antisepsis. It is better than pentadiene carboxylic acid, benzene carboxylic acid and P-hydroxy benzoic acid ester.

It is used as an emulsifier in sanitarian foods and other foods such as bread, cake, streamed bread and moon-cake.

It is used in meat product, dairy product, spicy products and fruit and vegetable for make time of preservation longer.

■ Usage method

Mixes this product with flour uniformly and for further operation.

The effect is better if adds the product to the six times for warm water which the temperature is about 60℃ first and make them became a kind of paste, then mixes with flour pro rate.

Packaging: 25kg/bag

Expiration date: 12 months

聚甘油脂肪酸酯

■ 聚甘油脂肪酸酯——多功能乳化剂

性状：浅黄色至棕色油状至极黏稠液体，塑性柔软，硬性蜡状或粉状固体，HLB 4-15。

■ 功能特点

该系列产品包含较大范围的HLB值，耐高温耐酸，具有良好的乳化、稳定、分散、消泡、品质改良、油脂结晶调整的作用。

■ 适用范围及作用

- 1、冰淇淋：乳化效果好，膨胀率高，口感细腻润滑，抗融保型性好。
- 2、含脂肪饮料、蛋白饮料中：乳化脂肪，提高乳液的稳定性，抑制脂肪的上浮及蛋白沉淀。
- 3、肉制品：可防止填充料淀粉的回生、老化，同时可使脂肪原料更好地分散，易于加工，抑制析水、收缩或硬化。
- 4、糕点及冷冻糕点：使脂肪分散均匀，抑制淀粉老化，产品组织均匀。抑制冷冻糕点大冰晶的生成，预防表皮开裂。
- 5、色素：可以解决色素在水、油中的溶解情况，将色素由水溶改油溶（油溶改水溶）。产品分散性好，放置过程稳定不析出。

Polyglycerol Fatty Acid Esters(PGFE)

■ Polyglycerol fatty acid esters(PGFE)——Multi-functional emulsifier

Characters: light yellow to brown oily to extremely viscous liquid or wax or powder solid, HLB value is 4-15

■ Functions and features

It has a wide range of HLB value. It has high temperature and acid resistance, and has good emulsification, stability, dispersion, defoaming, quality improvement, oil crystallization adjustment.

■ Applications

- In ice cream : excellent emulsifying effect and high expansion rate, smooth mouthfeel;
- In protein beverage: improvement of stability;
- In meat product: prevention aging;
- In cakes: even dispersing of fat, prevention cracking of surface;
- In pigment: It can solve the dissolution of pigments in water and oil, and change pigments from water-soluble to oil-soluble (oil-soluble to water-soluble). The product is well dispersed and stable during storage.



琥珀酸单甘油酯

■ 琥珀酸单甘油酯——乳饮料专用乳化剂

性状：白色至浅黄色的蜡状或颗粒状固体，难分散于水，不溶于甘油，在其熔点以上可很好地溶于其它物质，HLB 5-7。

■ 功能特点

- 1、具有良好的乳化、润湿、分散、助溶等作用，水解性好、安全、耐酸、耐盐。
- 2、应用在烘焙食品中可与面粉中的谷蛋白发生强烈的相互作用，可改进发酵生面团的持气性能，从而使烘烤食品的体积和弹性增大，并有一定的柔软、保鲜和减少烘烤时的水份散失。

■ 适用范围及作用

- 1、作为乳化剂，用于乳及其制品、饮料（蛋白类、植物类等）。
 - 2、与蛋白质的结合能力强，用于面包、蛋糕等烘焙食品中。
- 使用方法：将琥珀酸单甘油酯与配料中的油脂（植物油、棕榈油等）一起加热溶解，或制成水合物后使用。

■ 使用量

干酪类食品：10% 果蔬汁（肉）饮料：0.2%

脂肪、油和乳化脂肪制品（不包括基本不含水的脂肪和油）：0.1-2%

蛋白饮料类：0.2%，茶、咖啡、植物饮料类：0.2%，固体饮料类：2%（按稀释10倍计算）

乳酸菌饮料：0.2% 烘烤食品：0.25-0.5%

保质期：18个月

Succinylated Monoglycerides(SMG)

■ Succinylated Monoglycerides(SMG)——milk drink exclusive used emulsifier

Characters: white to light yellow wax or granular solid; hardly dispersed in water; insoluble in glycerinum, HLB value is 5-7

■ Functions and features

It has fine emulsifying, wetting, dispersing and hydrotropy effect; It has excellent hydrolysis effect, high safety, acid resistant and salt resistant;

The application in baking food can improve the air holding capacity of dough. It increases the volume and elasticity of baking food, and has the function of softening, preserving freshness and reducing the water dispersion vector during baking.

■ Applications

- As emulsifying agent in milk product and milk drinks;
- Used in baking food, such as, bread and cake;
- Expiration date: 18 months

柠檬酸脂肪酸甘油酯

■ 柠檬酸脂肪酸甘油酯——抗氧剂、增效剂

性状：白色至浅棕色蜡状，不溶于水，可溶于乙醇、甲苯、氯仿等有机溶剂，HLB 5-7。

■ 功能特点

具有良好的乳化、耐酸性、稳定性，是抗氧化剂的增效剂。其特殊性能在于能够以络合方式结合痕量重金属，可以作为油溶性金属的络合剂（配合剂），与抗氧化剂混合使用，提高抗氧化效果，尤其对苯酚类抗氧剂有增效作用。

■ 适用范围及作用

- 1、作为油脂抗氧化剂的增效剂，用于油脂和含油食品的贮藏与保鲜中。
- 2、提高酸性饮料、可可饮料、巧克力饮料等的乳化稳定性，防止蛋白质沉淀，抑制多种芽孢杆菌的繁殖，抑制产品哈变。
- 3、可作为香肠的乳化剂和煎炸油的防溅剂。
- 4、作为婴幼儿配方食品的乳化剂、抗氧化剂，促进脂肪乳化，提高产品稳定性，改善口感。

使用方法：与油脂抗氧化剂（BHA、BHT、TBHQ等）搭配使用。

■ 使用量

动物油、植物油及含油脂高的食品（以油脂计）：0.02~0.03%

婴儿配方食品、幼儿及较大婴儿配方食品：2.4%。

保质期：24个月

Citric Acid Esters of Mono-and Diglycerides(CITREM)

■ Citric Acid Esters of Mono-and Diglycerides(CITREM)

— antioxidant, synergist

Characters: white to light yellow wax solid; insoluble in water, soluble in organic solvent, such as, ethyl alcohol, methylbenzene and chloroform, HLB value is 5-7

■ Functions and features

Having excellent emulsifying effect, acid resistance and fine stability; It is a synergist of antioxidant;

■ Applications

As synergist of antioxidant for oil and fat in storage and preservation of oil and fat and oil containing foods;

Improve emulsion stability of sour beverage, cocoa and chocolate drink;

As an emulsifier of sausage and an anti-splash agent of frying oil.

As emulsifier and antioxidant of infant formula food, it can promote fat emulsification, improve product stability and taste.

Method of application: used together with BHA, BHT, TBHQ

Expiration date: 24 months



双乙酰酒石酸单双甘油酯

■ 双乙酰酒石酸单双甘油酯——米面制品抗老化剂

性状：乳白色或微黄色粉末，有乙酸味，能够分散于热水中，能与油脂混溶，溶于乙醇、丙二醇等有机溶剂，HLB 8-10。

■ 功能特点

具有较强的乳化、分散、抗老化作用，能有效增强面团的弹性，韧性和持气性，减少面团弱化度，增大面包、馒头体积、改善组织结构。

■ 适用范围及作用

- 1、作为面食添加剂，可以增大面包、馒头体积、改善组织结构，防止食品老化。
- 2、用于稀奶油，可使产品滑润细腻。
- 3、用于黄油和浓缩黄油，防止油份析出，提高稳定性。
- 4、用于植脂末可使产品乳液均一稳定，口感细腻。
- 5、用于糖和糖浆及香辛料。

保质期：18个月

Diacetyl Tartaric Acid Esters of Mono And Diglycerides(DATEM)

■ Diacetyl Tartaric Acid Esters of Mono and Diglycerides(DATEM)

— Inhibitor of rice and flour products

Characters: milk white or light yellow powder with acetic acid smell; dispersed in hot water; mixing soluble with oil and fat; soluble in organic solvents, such as, ethyl alcohol and propylene glycol, HLB value is 8-10;

■ Functions and features

Having strong emulsifying, dispersing and anti-aging effect; effectively strengthening of dough elasticity

■ Applications

As additive of cooked wheaten food; It can increase the volume of bread and steam bread, improve the organizational structure and prevent food aging.
It can be used in cream to make it smoother and finer.

In can be used in butter and concentrated butter to prevent oil separating and enhance its stability.

It can be used in non-dairy creamer to make the emulsion homogeneous, stable and supple in mouth.

It can also be used in sugar, syrup and spices.

Expiration date: 18 months



乙酰化单、双甘油脂肪酸酯

■ 乙酰化单、双甘油脂肪酸酯——米粉专用乳化剂

类别：乙酰化单、双甘油脂肪酸酯是甘油、脂肪酸和乙酸的酯化产物，呈双亲分子结构，属非离子型食品乳化剂。

性状：白色至浅黄色的固体，有乙酸气，味温和。不溶于水，溶于乙醇、丙酮和其他有机溶剂，溶解度取决于酯化程度和熔化温度，HLB 2.5–3.5。

■ 功能特点

乙酰化单甘油酯分子中存在饱和的长链脂肪酸基团和短链乙酸基团，能形成硬塑性和富有机械弹性的膜，有良好的润滑作用。可作为乳化剂、被膜剂、组织改良剂和润滑剂。

■ 适用范围及作用

1、作为乳化剂，用于食品保鲜、糖厂煮糖防垢、复合调味料、油炸薯片或烘焙产品中，可提高产品的加工性能、阻止产品的水份损失，还可以防止产品变干、受潮和微生物污染。

2、用于鲜湿米粉生产中：在挤压成型阶段，可使产品粗细均匀、表面光滑、不粘模、气泡少、有弹性；在蒸煮阶段，能防止淀粉成份在蒸煮过程中分离出来，从而防止了鲜湿米粉表面发粘及产生粘连，并能增加鲜湿米粉的弹性、改善鲜湿米粉强度和加工性能，提高筋力、防止断条、老化及氧化变质等。

使用方法：将乙酰化单甘酯与配料中的油脂（植物油、棕榈油等）一起加热溶解，调入其它配料中即可。如配料中无油脂，可用少量油脂溶解后再调入配料中。

保质期：18个月

Acetylated Mono/diglycerol Fatty Acid Ester

■ Acetylated mono/diglycerol fatty acid ester ——rice flour exclusive use emulsifier

Characters: white to light yellow solid with acetic acid smell; insoluble in water; soluble in organic solvents, such as, ethyl alcohol, acetone and etc. HLB value is 2.5–3.5.

■ Functions and features

Excellent lubrication, emulsifying effect; It can be used as emulsifier, coating agent, tissue modifier and lubricant.

■ Applications

As emulsifier in food preservation, compound seasoning, potato chips or baking food;
Used in manufacturing fresh rice flour to improve processing performance;
Expiration date: 18 months

复配乳化增稠剂

■ 复配乳化增稠剂——冰淇淋专用

性状：白色至淡黄色粉末，无肉眼可见外来杂质

■ 功能特点

- 1、提高冰淇淋浆料的粘度，改善油脂以及含油脂固体微粒的分散度
- 2、延缓微粒冰晶的增大以及冰渣出现的时间，改善冰淇淋的口感
- 3、提高冰淇淋组织结构，提高冰淇淋体系的分散稳定性和抗融化性

■ 适用范围及作用

- 1、膨化类产品，具有较好的干性度、保型性、适宜的膨胀率、细腻的组织结构和口感，抗融化效果好。
- 2、直灌类产品，在适度提高膨胀率的情况下能很好地改善料液的流动性，利于灌模，改善口感。

包装规格：25kg/袋

保质期：12个月

Compound Emulsifying Thickener

■ Compound emulsifying thickener——Ice cream exclusive use

Appearance: white to light yellow powder, no visible impurity

■ Functions and features

It can increase the viscosity of ice cream slurry, improve the dispersion of oil and fat-containing solid particles
It can delay the growth of particulate ice crystals and the appearance of ice slag, and improve the mouthfeel of ice cream.

Improvement of dispersity;

Improvement structure of ice cream and dispersing stability;

■ Applications

In puffing products to endow excellent dryness, shape keeping property, mouthfeel and melting resistance;

In direct filling products to improve liquidity and mouthfeel.

Packaging: 25kg/bag

Expiration date: 12 months

