Creative Enzymes®

Polyglycerol polyricinoleate

Cat. No. EXTZ-747

Lot. No. (See product label)

Introduction

Description	Polyglycerol polyricinoleate (PGPR) is a non-ionic emulsifier with good thermal stability and no off-odor. It is insoluble in water but soluble in hot ethanol and hot oils/fats. PGPR can modify surface tension and control product viscosity. For example, in chocolate production, the use of PGPR can reduce the viscosity of chocolate mass, prevent crystal formation, and thereby improve its flowability. It can also significantly reduce the shear stress of chocolate, greatly easing the processing of chocolate products.

Product Information

Form	Yellow viscous liquid