

## Polyglyceryl-10 Stearate

Cat. No. PSGZ-0001

Lot. No. (See product label)

### Introduction

#### Description

Polyglyceryl-10 stearate is a colorless to pale yellow solid emulsifier used for emulsification, dispersion, stabilization, conditioning, thickening, viscosity control, moisturizing, and cleansing.

#### Applications

Personal care and cleansing formulations: Used in washing and skin-care products, shampoos, lipsticks, hair creams, mousses, and emulsified fragrances as a moisturizer, emulsifier, stabilizer, or cleansing ingredient. Baked foods: Helps distribute fat and sugar more evenly in dough, increases expansion volume, produces a soft and fine texture, and extends freshness in bread, biscuits, pastries, and related products. Noodles and rice noodles: Increases raw-noodle compactness and elasticity, reduces cooking breakdown and starch loss, lowers dough viscosity, improves water penetration, and enhances whiteness, flexibility, and texture. Ice cream: Increases overrun and improves fineness, smoothness, and mouthfeel. Fat- or protein-containing beverages: Improves solubility and stability and helps extend shelf life in beverages such as peanut milk, cocoa milk, and almond beverages. Confectionery and chocolate: Provides aeration in non-liquid fats and reduces material specific gravity. Fish, meat, and sausage products: Improves fat emulsification and dispersion, facilitates processing, and helps extend shelf life. Other uses: Also used in feed, lubricants, paints, coatings, leather, textiles, and papermaking.

### Product Information

#### Appearance

Colorless to pale yellow solid

#### Form

Solid

#### CAS No.

79777-30-3

#### pH Stability

Emulsifying performance is not affected by pH.

#### Function

Acts as an emulsifier, dispersant, stabilizer, conditioner, thickener, moisturizer, cleanser, and viscosity-control agent.

#### Solubility

Good water solubility.

#### Usage

Heat and blend uniformly with fats or oils before use, or add to water above 60 °C and stir until dispersed.

### Usage and Packaging

#### Package

25 kg/drum

### Storage and Shipping Information

#### Storage

Hygroscopic. Store sealed in a cool, dry, well-ventilated place. Do not store or transport with toxic or harmful substances. The unopened shelf life is 24 months.