



Wellgo Chemical Technology Co., LTD  
GML90  
GLYCEROL MONOLAURATE 90%

**PRODUCT NAME** WELLGO GML90  
**PRODUCT TYPE** Emulsifier, Food Grade

**CAS No.:** 142-18-7;40738-26-9;27215-38-9

### COMPOSITION AND DESCRIPTION

<b>Component</b>	<b>Percentage</b>	<b>Color</b>	White to off-white
Monolaurate content (%)	90%	<b>Taste</b>	Neutral, little fatty
Free acid (%)	≤ 2	<b>Appearance</b>	Waxy beads or powder

### CHEMICAL/PHYSICAL SPECIFICATIONS

Dissociated Acid(stearate acid) (%)	≅ 2	
Acid Value	≅ 4 mg	KOH/g
Free glycerol (%)	≅ 1.5	
Hydroxyl value	3.6-4.0	
Saponification value	190-210 mg	KOH/g
Residue on ignition (%)	≅ 0.4	
Melting point	60-70 °C	
Iodine value	≅ 3.0	gI/100g
Iron(Fe)(%)	≅ 0.002	

### HEAVY METAL SPECIFICATIONS

Arsenic (as As)	≤ 1	mg/kg
Heavy metal (as Pb)	≤ 5	mg/kg
Mercury	≤ 1	mg/kg
Cadmium	≤ 1	mg/kg

### APPLICATION AREAS:

Glycerol monolaurate 90%(GML90) is an advanced food emulsifiers & preservatives nowadays, exists in breast milk naturally and it is recognized as a fine food emulsifier internationally. Meanwhile, it is a safe, effective, broad-spectrum antibacterial agent. Its LD50>10g/kg, is a non-toxic food additive. In April 2005 Chinese Ministry of Health approved that GML can be used in all kinds of food, and no dosage limit, it can be added according to actual

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needs.

Applications in Meat products, dairy products, spicy products, emulsified flavor, juice plant protein drinks, soy products, baked goods, cosmetics, medicine and health products and so on.

### **PROPERTIES:**

The biggest advantage of GML90 is the “not preservatives, but more than preservative”. Its bacteriostatic effect will not change with the change of pH value suppose PH value is within then scope of 4~8. its antibacterial spectrum was wide, it has strong interaction in the common bacteria, fungi, yeast in food, and also can inhibit variety of viruses and protozoa.

### **USAGE:**

GML90 can be dissolved by adding a small amount of alcohol, or disturb GML in 70~90°C hot water, and then added to the ingredients in the food. Recommended dosage: 0.05~1.0g/kg.

### **MODEL:**

More than 90%. is considered as functional factor in enhanced immune food. Health products.

### **PACKAGING, STORAGE AND TRANSPORTATION**

#### Storage

GML90 shall be stored at 25 /77 °C max and 80% relative humidity max, away from sunlight and odorous products. It has a shelf life of 24 months in original package.

#### Packaging

25kg per multilayer bag with PE inner bag

### **LEGAL STATU**

GML meets the specifications laid down by the FAO/WHO, the EU.

### **ADDITIONAL SAFETY INFORMATION**

A Material Safety Data Sheet is available on request.

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