

Foreverest Resources Ltd

Glyceryl Monostearate

GMS90

Glyceryl monostearate (GMS) is an organic molecule used as an emulsifier in food. A glycerol ester of stearic acid, it is a colorless, odorless, sweet-tasting flaky powder. Glyceryl monostearate occurs naturally in the body as a by-product of the breakdown of fats, and is often found in fatty foods.

Substance Identification

Synonyms	Distilled Monoglyceride Mono-Diglyceride Glyceryl Stearate GMS
CAS	N/A
EINECS	204-664-4
FEMA	N/A

HS.CODE	291539
Molecular Formula	C21H42O4
Moleclar Weight	358.56

Application & Uses

- used as emulsifier , lubricant agent, antifogging agent and antistatic agent in food and daily chemical industry
- used as antifogging agent in producing agricultural plastic films
- used as antistatic agent in producing packaging films
- used as emulsifier for cream cosmetics
- used as lubricant agent in producing PVC transparent particles

Sales Specification

ITEM	VALUE
Contents of Glyceryl monostearate, %	90 min
Iodine Value	4.0 max
Freezing Point, °C	60 to 70
Free Glycerin, %	1.0 max
Acid Value, mgKOH/g	2.5 max

Similar Specs

[Glyceryl Monostearate](#)

Package

- Paper-plastic Compound bag, 25kg net each, PE bags inside available

GHS Hazard Statements

There is currently no available data for this product, click to view [GHS Classification and Labelling by UNECE](#).

Storage

- shelf life: 1 year
- stored in dry and cool places

Relation Products

- Chewing Gum Base
- Polyvinyl Acetate
- Polyvinyl Acetate
- Polyvinyl Acetate
- Styrene Butadiene Rubber Copolymer (Food)
- Styrene Butadiene Rubber Copolymer (Food)

Remark

The above information is believed to be accurate and presents the best explanation currently available to us. We assume no liability resulting from above content. The technical standards are formulated and revised by customers' requirement and us, if there are any changes, the latest specification will be executed and confirmed in the contract.