

ALDO[®] HMS Special

KOSHER FOOD GRADE

Mono-and Diglycerides of Edible Fats or Oils, or Edible Fat-forming Acids

CAS No. 31566-31-1

Physical Properties

Acid Value	2 Max.
Alpha monoglyceride, %	52 Min.
Free Glycerine, %	1.5 Max.
Color, Gardner 1963	4 Max.

Specifications and analytical methods are available upon request.

Typical Properties

Appearance @ 25°C	White Beads
Odor	Bland
Taste	Bland
% <i>trans</i> - Fatty Acid	< 0.1
HLB	3

FDA Status

21 CFR Part 184.1505 GRAS Mono-and Diglycerides of edible fats and edible fat-forming acids.

Kosher Certification

Union of Orthodox Jewish Congregations of America

Suggested Applications

- Baked Goods
 - Cakes — 3-5% based on the weight of shortening to improve volume and texture.
 - Doughnuts — Yeast Raised — 10-14% based on weight of shortening to improve fat absorption and retard crumb firming.
- Dairy Products
- Coffee Whiteners –
 - Dry, 0.2-0.4% to improve dispersibility without oiling. Also used in conjunction with Glycomul[®] S and Glycosperse[®] S-20.
 - Liquid, 0.5-1.0% to prepare stable emulsion and improve dispersibility.
- Frozen Desserts — 0.1-0.2% for dryness and overrun.

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- Whipped Toppings — 0.5-1.0% to provide aeration, dryness, body and texture. Also used in conjunction with Glycomul[®] S, Glycosperse[®] S-20 and Glycosperse[®] TS-20.
- Edible Oils/Shortenings
- Margarine — 0.4% as an emulsion stabilizer.
- All purpose — 3-5% to provide good baking and icing properties with minimal smoking.
- Bread, Rolls, Sweet Goods — 10-14% to retard crumb firming.
- Cake — 3-5% to improve volume and texture.
- Icings and Fillings — 3-5% to improve stability, texture and volume.

- Confectionery
 - Caramels — 0.4-0.8% improves chewability and reduces sticking to wrappers, teeth and processing equipment.

- Miscellaneous
 - Pet Foods — 0.8-2.0% aids in moisture retention, extrudability. Retards fat separation.
 - Peanut Butter — 1.5-3.0% improves palatability and inhibits oil separation.

Packaging

Bulk heated tankwagons or tankcars.

Bags 50 pounds net weight, palletized 40 bags per pallet – 45 bags per pallet.

Storage

Store in a dry, cool area.

Manufacturing Location

Williamsport, Pennsylvania