

Technical Data Sheet

Basic information

Chemical name	Diacetyl Tartaric Acid Esters of Mono-and Diglycerides
Synonyms	DATEM
CAS.No.	100085-39-0
EINECS No.	309-180-8
Molecular weight	-

Physical properties

Appearance	White or light yellow granules
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Specification

Items	Specification
Appearance	White or light yellow granules acetic acid smell
Acid value	55.00 ~ 80.00mgKOH/g
Saponification value	380.00 ~ 425.00mgKOH/g
Residue on ignition	≤0.50%
Total Tartaric Acid	10.00 ~ 40.00%
Total Glycerol	11.00 ~ 28.00%
Total Acetic Acid	8.00 ~ 32.00%
Free Glycerol	≤2.00%
Heavy metals (Pb)	≤2ppm

Application

DATEM with emulsification, stability, anti-aging, preservation and so on. Used in bread, cake, cream, hydrogenated vegetable oil, dairy products and other products. It is a good emulsifying agent and dispersant.

- 1) It can effectively enhance the dough flexibility, toughness and gas holding capacity, reduce the degree of dough weakening. Increase the bread, bread volume, improve the organizational structure.
- 2) Interact with amylose, delay and prevent the aging of food.
- 3) Used for fresh cream, can make the products smooth and exquisite.
- 4) Used for butter and concentrated butter, prevent oil precipitation, improve stability.
- 5) It can also be used for sugar and syrup and spices.
- 6) Used for the latex can make the product emulsion uniform stability, delicate taste.

Package

20kg or 25kg per carton or as per customer's requirements



Safety on transportation

It belongs to common goods, always refer to MSDS.

Storage and handling

Keep tightly closed, store in a cool dry place.

Please refer to the Materials Safety Data Sheet (MSDS) for the handling methods.

The information above is believed to be accurate and represents the best information currently available to us. However, In no event shall we be liable for any claims, losses, or damages of any third party resulting from its use.

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