

ALDO[®] MLD

KOSHER FOOD GRADE

Glyceryl Monolaurate Dispersible Grade

CAS No.: Mix (67701-31-9, 8001-31-8, 56-81-5, 61789-30-8, 61788-47-4)

Physical Properties

Acid Value	5 Max.
Alpha monoglyceride, %	30 Min.
Color, Gardner 1963	3+ Max.
Free Glycerine, %	7 Max.

Specifications and analytical methods are available upon request.

Typical Properties

Melting Point, °C	23
Appearance @ 25°C	Soft Solid to yellow liquid
Odor	Mild
HLB	7

FDA Status

21 CFR Part 184.1505 GRAS Mono-and diglycerides of edible fats or oils, or edible fat forming acids.

21 CFR Part 172.863 Salts of fatty acids.

Suggested Applications

Aldo[®] MLD Food Grade is a self emulsifying, medium HLB, nonionic surfactant suggested for use as:

- **Vegetable Oil:** 5-10% Aldo[®] MLD Food Grade on the weight of the vegetable oil as an O/W emulsifier.
- **Flavors and Spice Oil:** 1-5% Aldo[®] MLD Food Grade as a dispersing or solubilizing agent.
- **Defoamers:** As an antifoam or defoamer in food processing systems.

Packaging

425 pounds net weight open head steel drum.

Storage

Store in a dry, cool area.

Manufacturing Location

Williamsport, Pennsylvania

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