

Glyceryl Monostearate, GMS

We provide high quality **Glyceryl Monostearate** that is produced using sophisticated processing methods and especially formulated ingredients. Our White Glyceryl Monostearate is used as food additive. Glyceryl Monostearate Additive is an important ingredient used in ice creams as thickening agent, emulsifier in confectionery, cosmetic creams and lotions, hand creams and lotions and vanishing creams. Our GMS is available in the pack of 25 kgs HDPE bags with liners. We are one of the internationally reckoned Glyceryl Monostearate Additive Manufactures, catering to a wide base of global clients.

Applications:

- GMS in Ice cream as thickening agent
- GMS Emulsifier in confectionery
- GMS Cosmetic Creams & Lotions
- GMS Hand Creams & Lotions
- GMS Vanishing Creams

Packing available:

25 kgs. HDPE bags with liners

Other Information:

- Pay Mode Terms: L/C (Letter of Credit), T/T (Bank Transfer)
- Minimum Order Quantity : 25 Kilogram
- Port of Dispatch : JNPT / NHAVA SHEVA

Product: **Glyceryl Mono Stearate (S.E)**

Specifications:

Appearance	: White to Off White flakes.
Acid Value	: Max. 5.0
pH of 5% Dispersion	: 9 ± 1
Monoester %	: Min. 35
Moisture %	: Max. 2
Packing	: 25 Kgs. HDPE woven bags.

Product: **Glyceryl Mono Stearate (N.S.E)**

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