



广西高通食品科技有限公司

Company Profile

公司概况介绍

广西高通食品科技有限公司是一家集生产、科研、应用、销售为一体的食品添加剂制造企业。公司成立于2005年，注册资本1200万元，是高新技术企业。公司通过了FSSC22000食品安全体系、ISO9001:2015质量管理体系的认证。公司占地30多亩，年产食品添加剂能力5500吨。主要产品有：蔗糖脂肪酸酯HLB1~16系列产品、聚甘油脂肪酸酯等。蔗糖脂肪酸酯产品通过了Halal清真，Kosher犹太认证，部分出口德国、韩国、新加坡、印度、马来西亚、巴西、西班牙等国家。公司还拥有2吨/小时的全自动复配生产线，可承接OEM对外加工业务。

英文： Guangxi Gaotong Food Technology Co., LTD was established in 2005, which is one of state-level high-tech enterprises mainly engaged in research, development, production, sales and services of food additives. The company got the Certificates of FSSC22000 Food Safety System and ISO9001:2015 Quality Management System. Annual production capacity : 5500 tons. Main products are emulsifier E473 Sucrose Fatty Acid Esters (Sugar Esters) HLB 1 to 16, E475 Polyglycerol Fatty Acid Esters etc. We got the Halal and Kosher certificate for our Sucrose Fatty Acid Esters. We exported our products to abroad, such as Germany, Korea, Singapore, India, Brazil, Malaysia, Spain etc for years. We also have one Compound Products Automatic Production Line: 2mt /hour, accept OEM.



主要产品 Products:**乳化剂 Emulsifier**

蔗糖脂肪酸酯

Sucrose Fatty Acid Esters (Sugar Esters) E473

聚甘油脂肪酸酯

Polyglycerol Fatty Acid Esters E475



高通蔗糖脂肪酸酯



高通聚甘油脂肪酸酯

**全自动复配生产线：2 吨/小时，
承接 OEM 对外加工业务。**

Compound Products Automatic Production Line: 2 mt/hour ,accept OEM .

高通荣誉展示 Certificates

ISO9001:2015

FSSC22000

ARA Halal

Kosher

高新技术企业

技术创新和掌握核心技术是高通公司前进的源动力。

为了更有效地控制生产过程中的食品安全，公司创立了“喷雾法”技术生产蔗糖脂肪酸酯，这个生产工艺使生产过程更密闭、更安全、更稳定、品质深受用户欢迎。

We created “spraying method” to produce sucrose fatty acid esters.This production process system with large output,high efficiency,safer and stabler condition to produce high quality products.



产品：蔗糖脂肪酸酯**CNS 号 10.001 INS 号 473 功能 乳化剂**

高通牌蔗糖脂肪酸酯是用优质白糖和食用油脂经过酯化反应制成。生产中根据蔗糖羟基的酯化数，可获得亲水亲油平衡值（HLB 值）1~16 的蔗糖脂肪酸酯系列产品。

特性：白色至黄色或黄褐色的粉末或者微粒，或无色至微黄色的粘稠液体或软固体，无臭或稍有芳香的气味。无毒、无害、无臭和易生物降解的食品添加剂。

应用范围：既可用于油包水（W/O）体系又可用于水包油（O/W）体系之中。如面制品，乳制品，糖果，肉制品，制糖，调味料，冰淇淋，奶油等中。

作用：一种良好的非离子型表面活性剂，降低表面张力，同时有良好的乳化、分散、增溶、润滑、渗透、起泡、黏度调节、防止老化、抗菌等性能。适合用于食品的乳化剂。

最突出特点是：可调整生产工艺及原料配方，使之分别适用于酸性、碱性、中性环境中而不改变其乳化性能。

执行标准：GB1886.27-2015

项目	指标
酸值（以 KOH 计）/(mg/g)	≤ 6.0
游离糖（以蔗糖计），w/%	≤ 10.0
水分 w/%	≤ 4.0
灼烧残渣, w/%	≤ 4.0
总砷（以 As 计）/(mg/kg)	≤ 1.0
铅（Pb）/(mg/kg)	≤ 2.0

建议使用方法：**HLB 值 5~16，亲水性蔗糖脂肪酸酯：**

1、加入少量的冷水使之充分混合溶胀，再加入所需用量的水，加热到 60℃~80℃，充分搅拌即可溶解和分散乳化。

2、在生产过程中，与其他粉体配料一起加入搅拌均匀后即可使用。

HLB 值 1~5，亲油性蔗糖脂肪酸酯：

加入少量的油使之充分混合溶胀，加热到 60℃~80℃，完全溶解后，再加入到油中。

储存和包装：蔗糖脂肪酸酯（尤其是 HLB 高的产品），软化点低，容易吸潮结块，须密封置于通风阴凉干燥处保存。建议保存温度：≤30℃，湿度：≤70%。保质期 12 个月。25 公斤/袋/桶（可根据客户需求定制）。

主要应用产品列表

应用产品	高通牌蔗糖酯			作用及效果
	型号	推荐用量 %	GB2760-2014 中最大使用量 /(g/kg)	
面包、焙烤食品	HLB 11~16	0.2~1.0%	4.0	增加面团韧性，使品质松软，孔隙细密均匀，增加产品体积，节省起酥油用量，保持水分，防止老化，延长货架期。
糕点、蛋糕类、饼干	HLB 5~16	0.3~1.0%	4.0	使制品松软细腻，保持良好体积和水分，稳定组织结构，防止油脂氧化。使各种添加剂及油脂均匀分布，提高脂肪的油酥效果，油脂过多的饼干可防止起霜，改善内层性能，增加脆性，改善口感。
冷冻面团、生湿、干面制品（面条、饺子皮等）	HLB 11~16	0.5~1.0%	4.0	防止冷藏中面团变质，体积减小，改善解冻烘培后面包内部结构。防止面条与机器黏附或相互间粘连，提高胶质和张力及得率，提高作业效率。增加吸水性，防止煮好的面条、粉条在保存过程中老化。

	方便面、米制品	HLB 11	0.2~1.0%	4.0	防止面条与机器黏附性，改善面条的张力，和色调。使口感更好（有弹力、劲道、嚼劲），更易分散。保持水分，防止老化，增加煮后体积。
	饮料(牛奶、咖啡、奶茶、植物蛋白饮料及水果饮品等)、冷冻饮品	HLB 11~16	0.15~1.0%	1.5	可起着色、助溶和乳化分散等作用，稳定品质，减少油脂上浮及蛋白质沉淀，使各组份在水中分散更均匀，在乳饮料中还起到抗氧化的作用。 注：固体饮料按稀释倍数增加使用量
	冰淇淋	HLB 7~16	0.1~0.3%	1.5	提高乳化稳定性及分散性，改善热稳定性、成型性，使产品滑爽口感良好。
	糖果	HLB 2~16	0.2~1.0%	10.0	降低黏度，提高糖与油脂的乳化稳定性，使配料分散均匀，制品光滑平整，不粘磨具、包装不粘纸、食用不粘牙。
	巧克力、可可制品	HLB 1~5	0.2~1.0%	10.0	降低黏度，抑制结晶，避免霜化，提高耐热保形性，防止油脂分离。改善口感。
	口香糖、泡泡糖	HLB 3~11	0.5~5.0%	10.0	降低黏度，防止油析出或结晶，防止粘牙，增加制品的可塑性，提高胶基混合性，从而提高柔软性及咀嚼性。
	胶姆糖基类	HLB 5~9	0.5~3.0%	10.0	使胶体易于捏合，防止坚硬性随温度变化而变化，改善保香性。
	果冻	HLB 11~16	0.2~0.5%	4.0	防止果冻类制品水离析，改善口感。 注：如用果冻粉，按冲调倍数增加使用量
乳制 品、 油 脂 制 品	人造奶油	HLB 1~3	0.1~0.5%	10.0	提高乳化稳定性，防止飞溅的效果，使结晶细微化抑制砂粒状结晶产生，防止油脂分离。
	起酥油	HLB 1~7	0.1~10.0%	10.0	提高乳化稳定性及改善奶油状质感、吸水性、吸蛋性，防止油脂分离。
	调制乳	HLB 5~11	0.1~0.3%	3.0	防止表面羽状物质及油水分离，使乳化稳定。
	水油状脂肪 乳化制品	HLB 1~5 油相 HLB 11~16 水相	0.1~1.0%	10.0	提高包水能力，防止油水分离，赋予产品柔软性，改善质感。
	果酱、果馅	HLB 11~16	0.1~0.5%	5.0	防止制品老化，使制品质地软化，防止含有的砂糖结晶及水分分离析。
	杂粮罐头（八宝粥、绿豆粥）	HLB 11~16	0.5~1.5%	1.5	抑制因加热而引起的变质风险，改善口感，减少淀粉老化，提高生产效率。
	肉制品（火腿肠、香肠等）	HLB 7~9	0.2~1.0%	1.5	保持肉制品的水分，增强弹性，改善口感，防止油脂分离。
	调味料	HLB 5~7	0.5~1.0%	5.0	防止淀粉糊脱水，提高保型性。
	调味糖浆（制糖）	HLB 5	0.005~0.01%	5.0	可改善糖浆的流动性，缩短煮糖的时间，节约能源，降低废密纯度，提高糖的回收率，改善产品质量。
	乳化天然色素	HLB 11~16	0.1~1.0%	10.0	提高分散性，可溶性。
	医药行业 (片剂等)	HLB 3~16	0.1~1.0%	----- ---	提高稳定乳化效果，改善药物崩解性能，防止粘着在机器上，提高产出。
	日化行业(化妆品，个人护理品等)	HLB 11~16	0.1~1.0%	----- ----	改善原料之间的混合性，提高稳定乳化效果，保润、保香、易清洗的作用。

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地址：广西柳州市柳江区穿山镇高通路5号，邮编：545100，电话：0772-7265985/ 7265975 传真：0772-7265980

Email: lzgaotong@163.com , [Http://www.gxgaotong.com](http://www.gxgaotong.com)

Sucrose Fatty Acid Esters (Sugar Esters)

Function: Emulsifier E473

Gaotong Sucrose Fatty Acid Ester is synthesized by sugar and edible oil. According to control the number of esterifying hydroxyl of sugar can obtain a series of sucrose fatty acid esters with lipophilic hydrophilic value (HLB value) may be from 1 to 16.

Character: White to yellowish or yellow-brown powder or grain, or colorless to yellowish viscous liquid or soft solid ,odorless or have a slight characteristic odor. It is innocuousness, nontoxic, and easily biodegradable food additive.

Application: With a very wide range of HLB value, the products can be used for oil-in-water emulsion (W/O) system or for water-in-oil (O/W) system. Such as flour products, dairy products,beverages ,candies,meat products etc.

Effect :The products are excellent nonionic surfactant which can reduce the surface tension. As the same time, it has good emulsifying, dispersing, solubilizing, lubrication, penetration, foaming, viscosity adjustment, anti-aging, anti-bacterial etc. properties. It is one of the best emulsifiers for kinds of food

The most prominent feature :can adjust production process and raw material formulations,respectively, to make it applicable to acidic,alkaline,neutral environment without changing its emulsifying properties.

The recommended usage

1. Sucrose Fatty Acid Ester (SE) with high HLB value (5-16)

A: Take appropriate amount of SE, put them into the cold water (generally the concentration is 5% , max not than 10%) . Stir and mix , uniform dispersion, then gradually heated to about 70 °C , then the SE is dissolved fully.

B: Mix SE together with other powder ingredients (such sugar , flour etc.) well , then add the mixture to the production process.

2. Sucrose Fatty Acid Ester (SE) with low HLB value (1-5)

Take appropriate amount of SE, put them into the oil (generally the concentration is 5% , max not than 10%) . Stir and mix , uniform dispersion, then gradually heated to about 60-70 °C , then the SE is dissolved fully.

Storage: The sucrose fatty acid ester should be stored in the warehouse with the following inventory conditions :Relative humidity < 70% ,Storage temperature < 30 °C .

Shelf-life and package: 12 months in the tightly closed original container, protected from light, store dry. 25kg/bag/drum (other packages according to customers' requirements).

Main Applications:

APPLICATIONS		Gaotong Sucrose Fatty Acid Esters			Effect
		Code	Dosage %	GB2760-2014Max/(g/kg)	
Flour products	Breads,bakery products	HLB 11~16	0.2~1.0%	4.0	Strengthens dough and increases mechanical resistance at the time of kneading.Increases volume after baking, softens crumb, makes uniform cavities, and saves shortening oil. Maintains softness of crumb after baking and lengthens the shelf life. Improves the quality even when flour is mixed with sorghum or corn flour, or with bean or fish meal to add protein.
	Pastry , cake, Biscuit, cracker and cookie	HLB 5~16	0.3~1.0%	4.0	
	Frozen dough, Noodles, dumpling wrapper , Instant noodle etc.	HLB 11~16	0.5~1.0%	4.0	

Beverages(Milk drinks, coffee drinks,plant protein drinks etc.),frozen drinks		HLB 11~16	0.15~1.0%	1.5	Improves the emulsification of the plant protein beverages, extends the time of the emulsion stability ,makes the beverages homogeneous ,avoids the fat floated , improve the quality of the products.
yogurt drink, yogurt products,		HLB11~16, SE-15NS	0.1 - 0.3%	1.5	Increases their water solubility and accelerate dissolution , avoids moisture absorption and agglomeration. SE not only can improve the emulsification, dispersion and dissolubility of products, but also can reveal fragrance, make good color for the products.
Ice-cream, ice milk		HLB 7~16	0.1~0.3%	1.5	Improves overrun by preventing excessive cohesion of fat during freezing due to stable emulsification, and provides smooth and soft taste.
Candies		HLB 2~16	0.2~1.0%	10.0	Improves emulsification of molten sugar and oil, and prevents separation (blooming)of oil. Prevents adherence to the teeth, machine or wrapping paper. Gives crispness to those of hard type.
Chocolate, Cocoa products		HLB 1~5	0.2~1.0%	10.0	Lowers viscosity and promotes coating and tempering. Should be used in conjunction with lecithin. Prevents blooming. Improves heat deformation of chocolate and reduces oil separation. Increases water resistance and prevents sugar blooming.
Chewing gum, bubble gum, other gum based products		HLB 3~11	0.5~5.0%	10.0	Makes mixing of gum base easy. Increases chewing gum plasticity, softness and chewiness, and prevents adherence to the teeth during chewing. Improves emulsification and dispersion of flavors and increases the flavor insulating properties.
Pudding, jelly		HLB 11~16	0.2~0.5%	4.0	Prevents crystallization of sugar and water segregation.
Dairy products, processed fats and oils	Margarine and W/O or O/W emulsified fat	HLB 1~5 HLB 11~16	0.1~1.0%	10.0	Very powerful for W/O emulsification.Produces W/O emulsion with low fat content. Improves creaminess and water holding capacity and effective in anti -spattering.Due to excellent O/W emulsifying capacity, stable O/W emulsion is obtained at a wide O/W ratio.
	Shortening oil	HLB 1~7	0.1~10.0%	10.0	Provides stable emulsification during distribution. Provides texture of the products,keep water,to prevent oil separation.
	Whipping cream	HLB 5~11	0.1~0.3%	3.0	Provides stable emulsification during distribution. Enhances stand-up quality and provides adequate overrun. Prevents water separation.
Jam,fruit jam		HLB 11~16	0.1~0.5%	5.0	Prevents deterioration ,to soften products,prevents crystallization of sugar and Water segregation.
Canned multigrain products(eight treasure gruel etc.)		HLB 11~16	0.5~1.5%	1.5	Inhibits the metamorphic risk caused by heating,improve the taste,prevents retrogradation of the starch,enhance productivity.
Processed meats and fish paste products		HLB7 ~9	0.2~1.0%	1.5	Improves water holding capacity of meat products and prevents separation of oil phase. Effective in improving water holding capacity and elasticity of fish pastes.
Thick sauce,flavoring		HLB 5~16	0.5~1.0%	5.0	Effective for emulsification and dispersion and for the prevention of precipitation of solid matter.
Flavored syrup(refine sugar)		HLB 5	0.005~0.01 %	5.0	Improves the flowability of syrup,shortens the time of cooking sugar,saves the energy, reduces waste purity ,Improves the recovery rate and quality of sugar.
Emulsification natural pigment		HLB 11~16	0.1~1.0%	10.0	Improves the dispersibility , solubility.
pharmaceuticals industry (tablet etc.)		HLB 3~16	0.1~1.0%	-----	Improves stable emulsion,drug disintegration, prevent sticking on the machine, increases the output.Also used as a lubricant, disintegrator, binder, and filler for various tablets.
Daily chemical industry (cosmetics,personal care products etc.)		HLB 11~16	0.1~1.0%	-----	Makes the materials mixed well,improves stable emulsion,keep moist,the fragrance ,easier to clean .

产品：聚甘油脂肪酸酯**CNS 号 10.022 INS 号 475****功能 乳化剂、稳定剂、增稠剂、抗结剂**

聚甘油脂肪酸酯是由不同聚合度的聚甘油与脂肪酸酯化反应制成。是一种非离子表面活性剂，HLB 值（2-18）广泛，具有耐高温、耐盐、耐酸性能。

特性：淡黄色至黄色片状或粉末状，易溶于乙醇及有机溶剂，易分散于热水中，具有聚甘油特有的气味。

标准：GB1886.178-2016

项目	指标
感官	淡黄色至棕色，油状至极粘稠液体，塑性柔软、硬性蜡状或粉末固体。
酸值（以 KOH 计）/（mg/g）	≤ 12
碘值 / %	符合声称
皂化值 /（mgKOH/g）	符合声称
灼烧残渣 w/ %	≤ 1.5
Lead(Pb) /（mg/kg）	≤ 2.0

应用范围：本产品具有很好的乳化能力，能够很好的乳化脂肪能力，适用余各类食品，化妆品，保健品中。

应用产品	高通牌聚甘油脂肪酸酯		作用及效果
	推荐用量 %	GB2760-2014 中最大使用量/(g/kg)	
调制乳,调制乳粉和调制奶油粉,稀奶油（淡奶油）及其类食品	0.1%-0.5%	10.0	乳化稳定剂，晶体改良剂，防止油水分离，延长产品的保质期。
植物油（仅限煎炸用油）	0.1 %~0.3%		
脂肪，油和乳化脂肪制品	0.1%-0.5%	20.0	
熟制坚果与籽类（仅限油炸坚果与籽类）	0.1%-0.5%	10.0	使口感酥脆，防止氧化、酸败。
可可制品、巧克力和巧克力制品，包括代可可脂巧克力及制品	0.1%-0.5%	10.0	降低黏度，抑制结晶，避免霜化，提高耐热保形性，防止油脂分离。改善口感。
糖果	0.1%-0.5%	5.0	降低黏度，提高糖与油脂的乳化稳定性，使配料分散均匀，制品光滑平整，不粘磨具、包装不粘纸、食用不粘牙。
面糊（如用于鱼和禽兽的拖面糊）、裹粉、煎炸粉，即食谷物，包括碾轧燕麦（片）	0.1%-0.5%	10.0	降低黏性，提高耐热保形性，防止淀粉老化。
方便米面制品	0.1%-0.5%	10.0	防止面条与机器黏附性，改善面条的张力，和色调。使口感更好（有弹力、劲道、嚼劲），

			更易分散。
焙烤食品	0.1%-0.5%	10.0	使制品松软细腻，保持良好体积和水分，口感新鲜，防止淀粉老化，延长货架期。
调味料(仅限用于膨化食品的调味料)	0.1%-0.5%	10.0	防止淀粉糊脱水，提高保型性。
固体复合调味料	0.1%-0.5%	10.0	增强口感、保鲜，延长货架期
半固体复合调味料 各种非发酵酱(花生酱等)、复合调味酱(风味酱等)、油辣椒、火锅调料等	0.1%-0.5%	10.0	可起增稠、着色、乳化稳定等作用，同时具有杀菌作用，延长货架期。
饮料类 (冷冻饮品)	0.1%-0.5%	10.0	可起着色、助溶和乳化分散等作用，稳定品质，减少油脂上浮及蛋白质沉淀，使各组份在水中分散更均匀。 注：固体饮料按稀释倍数增加使用量
果冻	0.1%-0.5%	10.0	防止果冻类制品水离析。 注：如用于果冻粉，按冲调倍数增加使用量
膨化食品	0.1%-0.5%	10.0	防止淀粉老化，使油脂均匀分布，提高脂肪的油酥效果，使产品蓬松,增加脆性，改善口感。

建议使用方法：

1. 加入油中，加热溶解后投入使用；
2. 加入水中，加热到 70~80℃，搅拌溶解后使用；
3. 在生产过程中，与其他粉体配料一起加入搅拌均匀后即可使用。

储存和包装：须密封置于通风、阴凉、干燥处保存。保质期 18 个月。25 公斤/袋/桶（可根据客户需求定制）。

广西高通食品科技有限公司

地址：广西柳州市柳江区穿山镇高通路5号，邮编：545100，电话：0772-7265985/ 7265975 传真：0772-7265980

Email: lzgaotong@163.com , [Http://www.gxgaotong.com](http://www.gxgaotong.com)

Polyglycerol Fatty Acid Esters

Functions: E475 Emulsifier, Stabilizer, Thickener, Anti-caking agent

Gaotong Polyglycerol Esters of Fatty Acids is synthesized by different degree of polymerization of polyglycerol and fatty acid. It is an excellent nonionic surfactant, which with wide HLB value from 2-18. It has good emulsification, high temperature resistance, salt tolerance, acid-resisting etc. properties.

Character: Yellowish to yellow flake or powder, odorless or have a slight characteristic odor of polyglycerol. It is innocuousness, nontoxic, and easily biodegradable food additive.

Quality Standard: GB1886.178-2016

Items	Standard
Appearance	Yellowish to yellow flake or powder or viscous liquid.
Acid Value (As KOH) /mg/g	≤ 12
Iodine Value %	Meet the requirements of the claim
Saponification value mgKOH/g	Meet the requirements of the claim
Ignition Residue w/%	≤ 1.5
Lead(Pb) mg/kg	≤ 2.0

Application: It is one of the best emulsifiers for kinds of food, cosmetics and health care products.

Applications	Gaotong Polyglycerol Fatty Acid Esters		Effect
	Dosage %	GB2760-2014 Max/(g/kg)	
Modified milk or powder products, Cream (whipping cream) and other products	0.1%-0.5%	10.0	Provides stable emulsification during distribution. Provides texture of the products. Promotes dispersing of fats and prevent delamination. Prolongs shelf life.
plant oil (Frying oil)	0.1%~0.3%		
Fat, oil and Fat emulsion products	0.1%-0.5%	20.0	
Cooked nuts and seeds	0.1%-0.5%	10.0	Makes better and crisp taste, prevents oxidation and rancidity.
Chocolate, Cocoa products	0.1%-0.5%	10.0	Lowers viscosity and promotes coating and tempering. Should be used in conjunction with lecithin. Prevents blooming. Improves heat deformation of chocolate and reduces oil separation. Increases water resistance and prevents sugar blooming.
Confectionery	0.1%-0.5%	5.0	Improves emulsification of molten sugar and oil, and prevents separation (blooming) of oil. Prevents adherence to the teeth, machine or wrapping paper. Gives crispness to those of hard type.
Paste, coated-powder, Fried powder, instant cereals	0.1%-0.5%	10.0	Reduces the viscosity, improves heat-resisting quality to keep good shape, prevents starch retrogradation.
Instant noodle and rice products	0.1%-0.5%	10.0	Prevents mixed dough from sticking to the machine and

			noodles to each other. Increases water content and yield by decreasing the elution of starch into boiling water. Prevent deterioration of boiled noodles during storage.
Bakery products	0.1%-0.5%	10.0	Strengthens dough and increases mechanical resistance at the time of kneading. Increases volume after baking, softens crumb, makes uniform cavities, and saves shortening oil.
Seasoner (for puffed food)	0.1%-0.5%	10.0	Prevents starch paste be too dry, keep good shape.
Solid compound seasoning	0.1%-0.5%	10.0	Makes better taste, keep fresh, prolongs shelf life.
Half solid compound seasoning, kinds of fermented sauces (peanut sauce etc.), compound sauces etc.	0.1%-0.5%	10.0	Improves the emulsification of the plant protein, extends the time of the emulsion stability, makes the products homogeneous, avoids the fat floated, improve the quality of the products.
Beverages, frozen drinks	0.1%-0.5%	10.0	Improves the emulsification of the plant protein beverages, extends the time of the emulsion stability, makes the beverages homogeneous, avoids the fat floated, improves the quality of the products. Prevents precipitation caused by demulsification and denaturation of proteins during sterilization.
Pudding, water sweet bean jelly and jelly	0.1%-0.5%	10.0	Prevents crystallization of sugar and water segregation.
Puffed food	0.1%-0.5%	10.0	Prevents starch retrogradation, makes stable emulsification of oil distribution, increases volume, crisp and better taste.

The recommended usage

1. Take appropriate amount of Polyglycerol Fatty Acid Esters, put them into the oil, stir and mix, uniform dispersion, then gradually heated, until dissolved fully.
2. Put the appropriate amount of Polyglycerol Fatty Acid Esters into the water (generally the concentration is 5%, max not than 10%). Stir and mix, uniform dispersion, then gradually heated to about 70 °C, then dissolved fully.
3. Mix Polyglycerol Fatty Acid Esters with other powder ingredients well, then add the mixture to the production process.

Storage, Shelf-life and package: 18 months in the tightly closed original container, protected from light, store dry. 25kg/bag/drum (other packages according to customers' requirements).

Guangxi Gaotong Food Technology Co., Ltd

Add: No.5 Gaotong Road, Chuanshan, Liujiang District, Liuzhou City, Guangxi 545100, China

Tel.: +86-772-7265985, Fax.: +86-772-7265980, Email: lzgaotong@live.cn, [Http://www.gxgaotong.com](http://www.gxgaotong.com)