

Glycerol Monostearate Manufacturing Industry

Description:

Glycerol Monostearate Manufacturing Industry. Production of Glycerol Monostearate (NSE/SE Grade). GMS Emulsifier

Glycerol Monostearate Market Estimated to Cross USD 85.30 Million in 2022.

Glycerol monostearate, commonly known as GMS, is an organic molecule used as an emulsifier. GMS is a white, odorless, and sweet-tasting flaky powder that is hygroscopic. It is a glycerol ester of stearic acid. It occurs naturally in the body as a product of the breakdown of fats by pancreatic lipase, and is also found in fatty foods.

GMS is a food additive used as a thickening, emulsifying, anti-caking, and preservative agent; an emulsifying agent for oils, waxes, and solvents; a protective coating for hygroscopic powders; a solidifier and control release agent in pharmaceuticals; and a resin lubricant. It is also used in cosmetics and hair care products. GMS is largely used in baking preparations to add "body" to the food. It is responsible for giving ice cream and whipped cream its smooth texture. It is sometimes used as an anti-staling agent in bread.

For more details download PDF file.

Keywords: #Glycerol_Monostearate, GMS, Preparation of Glycerol Monostearate, #Production_of_Glycerol_Monostearate, #Glycerol_Monostearate_(GMS), #Glycerol_Monostearate_Manufacturing_Process, #Glycerol_Monostearate_(Nse/Se_Grade)_Manufacturing_Plant, Manufacture of Glycerol Monostearate, Glycerol Monostearate Manufacture, Manufacturing Process of Glycerol Monostearate, Process for Preparation of a Monoglyceride, Glycerol Monostearate Uses, Applications and Uses of Glycerol Monostearate, Glycerol Monostearate

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