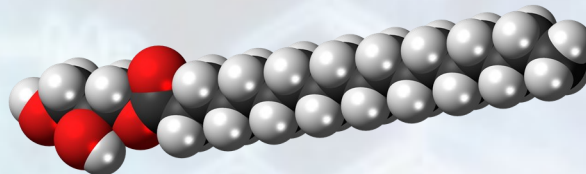


# Glyceryl Monostearate (GMS)

INCI Name: Glyceryl Stearate

CAS Numbers: 123-94-4



## Description:

Glyceryl monostearate is a natural fatty compound often used as an emulsifier, emulsion stabilizer, emollient, moisturizer and viscosity builder in creams and lotions. Glyceryl monostearate (GMS) is used as an ingredient in food products. It is used to keep bakery goods fresh, improve flour quality, and as an emulsifying and whipping agent for ready-to-eat products.

## Technical Data:

Specification		Min	Max
Alpha Mono Content		42	
Appearance @ 25dgr	White Bead or Flake		
Free Fatty Acid mg KOH/g			1
Glycerine (%)			1
Iodine Value			3.000
Melting Point Celcius		58.000	63.000
Moisture %			0.500
Odor	Bland, Characteristic		
Peroxide Value			1.000
Saponification Value		160.000	176.000

## Applications:

GMS is seen in cosmetics and beauty products for a variety of uses including as a: thickening agent, emulsifier, anti-sticking agent, dispersing agent, solvent, greasing agent, and perfume dilutant.



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