FINAMUL **2402**

(POLY GLYCEROL POLY RICINOLEATE)

Emulsifier for Chocolates to improve fluidity

PRODUCT

FINAMUL 2402 improves Chocolate fluidity, so as to produce economical & acceptable Chocolate coating.

ADVANTAGES

- Improves Chocolate fluidity.
- Reduces sensitivity to high temperature.
- Shorter processing time.
- Improves texture appearance & keeping qualities of finished chocolate.
- Economical.

SPECIFICATIONS

Appearance	Amber Viscous Liquid
Acid Value	6.0 Max.
Iodine Value	75 –95
Sp. Gravity@ 30°C	0.950 – 0.980

DOSAGE

FINAMUL 2402 is never used on it's own in lowering the viscosity. In practice, it is always added at the point where any further increase in lecithin to the chocolate, would cause an increase rather than a decrease in viscosity.

The best synergistic effect for many purposes is obtained with a blend of approx. 0.4% Lecithin and 0.2% of FINAMUL 2402**.**

STORAGE

Store in cool and dry place

PACKING

25 kgs Carboy

SHELF LIFE

12 months from the date of manufacturing

MODE OF ACTION

At a normal use level of 0.4%, Soya Lecithin usually provides the right viscosity but not the fluidity needed to produce economical and acceptable chocolate coatings. High amount of cocoa butter will improve chocolate fluidity but at an exorbitant cost.

Same properties are obtained with FINAMUL 2402 with very little % use level :

FINAMUL 2402	COCOA BUTTER
0.1%	2.1%
0.2%	3.5%
0.3%	5.6%
0.4%	7.0%
0.5%	7.6%

The combined use of Soya Lecithin and FINAMUL 2402 allows optimal regulation of viscosity and fluidity.

FINAMUL 2402 is very effective particularly when used in combination with Lecithin. It gives greater reduction in viscosity than Lecithin alone.

In Ice-cream coatings, FINAMUL 2402 has further advantages of giving viscosity reductions in the presence of small quantities of water which would otherwise lead to excessive thickening.

Surface active liquids like FINAMUL 2402 can also modify the way in which the fat phase crystallise during the final stage of manufacture in which the liquid chocolate is converted into its more familiar solid form. Benefits here are greater temperature latitude during processing, smaller viscosity increases in the early stages of crystallization and improved texture, appearance and keeping qualities of the finished chocolate.