

Food Products (Emulsifiers)

RATNASTO-GMS	Glycerol Mono Stearate	Food additive (preservative/emulsifier/thickener/anti-caking agent)
RATNASTO-GTS	Glycerol Tri Stearate	Used as food emulsifier, in cakes
RATNASTO GML	Glycerol Mono Laurate	Used as food additive (preservative/emulsifier) in ice creams etc
RATNASTO-GMO/GDO	Glycerol Mono/Di Oleate	Used in foods as emulsifying, dispersing, defoaming, blister, anitstalling of starch and control fat agglutination, usually used as agent in candy, ice cream, cookie and bread, In beverage, could avoid ester to float, and avoid protein to sink, therefore to improve stabililty. When used in bread, cookie, could improve organization structure, increase volume, antistaling, prolong warranty validity
RATNASTO-GMP	Glycerol Mono Palmitate	Used as food additive (preservative/emulsifier) in ice creams etc
RATNASTO-GTP	Glycerol Tri Palmitate	Used as emulsifier in foods, and medical industry
		** We can also offer a wider series of Glycerol Esters, as per customer requirement
RATNAFOOD HCO series	Hydrogenates Castor oil ethoxylate 20/25/40 EO	Emulsifier for dry soup manufacturing
RATNAFOOD Laureth	LA-23/25 EO	Emulsifier for food industry
RATNAFOOD Steareth/Cetareth	SA/CSA ethoxylates	Emulsifier for food industry
RATNA PEG	PEG 400/600/2000 etc	Used in medical expectorants
RATNAFOOD CDEA	Cocodiethanolamide	As emulsifier in bakery, milky emulsions (curry's)
SORBITAN ESTERS		
RATNASTO-SMS	Sorbitan Mono Stearate (SMS)	Used as a surfactant in food and health care products, as emulsifier in dietary supplements, baked products, as dispersing agent in milk powders and wetting agents.

RATNASTO-SMO	Sorbitan Mono Oleate (SMO)	Used as emulsifier in neutral, alkaline and acidic pH systems. Used as food emulsifier, stabilize, softener and thickner.
RATNASTO-SML	Sorbitan Mono Laurate (SML)	Used as an emulsifier, used to retard starch crystallization in jellies etc.
RATNASTO-SMP	Sorbitan Mono Palmitate (SMP)	Widely used as food emulsifier and stabilizer.
POLYSORBATES		
Polysorbate 20	Sorbitan Mono Laurate 20 EO	Used as wetting agent in flavored mouth drops, as emulsifier in pharma products.
Polysorbate 65	Sorbitan Tri Stearate 20 EO	Used as food emulsifier, in ice creams, in pharma excipients etc.,
** We can also offer a wider series of Sorbitan Esters and Polysorbates as per customer requirement		
BUTYL ESTERS		
RATNASTO-BS	Butyl Stearate	Widely used as emulsifying/oiling agents for foods
RATNASTO-BP	Butyl Palmitate	
PROPYLENE GLYCOL ESTERS		
RATNASTO-PGMS	Propylene Glycol Mono Stearate	Widely used as a food emulsifier. Used in bakery products as dough conditioner and as stabilizer for essential oils. Also used as emulsifier in ice-creams,
RATNASTO-PGML	Propylene Glycol Mono laurate	Used as food emulsifier
RATNASTO-PGMO	Propylene Glycol Mono Oleate	Used as food emulsifier in bakery products
LACTIC ESTERS		
RATNASTO-SSL	Sodium Stearyl Lactylates	Lactylates act as emulsifiers, and humectants. They are widely used in baked products, pancakes, waffles cereals, pastas, instant-rice, deserts, icings, pudding, toppings, sugar confectioneries, powdered beverage mixes, creamers, cream liquors, dehydrates potatoes, snack dips, sauces, gravies, chewing gum, diabetic foods, minced and diced canned meats, pet foods ets.
RATNASTO-SOL	Sodium Oleyl Lactylate	