



SWEDEX SSL 80% (SODIUM STEAROYL LACTYLATE)

OVERVIEW

Off-white/grey-coloured free flowing powder. SSL is a mixture of sodium salts of stearyl lactic acids formed by esterification.

INTENDED USE/ABUSE:

- **SWEDEX SSL 80%** is an emulsifier for use in Baked goods as a dough conditioner, shelf-life extension, uniformity, volume, mouth feel and other benefits. Used in Biscuits for crispiness, fat reduction and better controlled spread. Used in Deserts for Improved aeration and stability. Used in Cosmetics and non-dairy creamers.
- Intended for all types of consumers.
- Damaged packaging can result in product contamination. Prevent exposure to air, or strong vapour to maintain organoleptic and sensory properties of the product.

USAGE

0.25 – 0.5% on flour weight.

INGREDIENTS

Emulsifier (E570), Preservative (E270), Anti-caking Agent [E341(iii)]

PACKAGING

Code	Size	Type	Palletisation
87565	20 KG	Poly bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (Kcal)	750.00
Total Fat (g)	100.00
Saturated fat (g)	98.00
Trans Fatty Acid (g)	1.00
Sodium (g)	4.50

ADDITIONAL INFORMATION

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.



STORAGE

Cool and dry conditions



SHELF LIFE

360 days



TYPE

Powder



CATEGORY

Bread and Roll Improvers



INGREDIENT FEATURES

Halaal and Kosher certified