

Product Data Sheet

FINESTER STS

Description Finester STS (Sorbitan Tristearate) produced from raw materials derived from vegetable origin

EEC No- E 492**Product Descriptions**

Appearance	Creamish Powder
Odour	Neutral
Taste	Neutral

Specifications

Acid Value	7 max.
Saponification Value	170–190
Melting Point	53± 5°C

Applications

As an anti-bloom agent in chocolates and anti-crystallizing agent in palm oil / cooking oils.

Nutritional Information: (based on 100 gms)

Energy	3800 kJ/900 Kcal
Fat	100
Carbohydrates	0
Protein	0

Storage

To be stored in original packaging in cool max.25°C & dry place, away from direct heat and sunlight.

Shelf Life

One year from the date of production, if stored under mentioned storage conditions and unopened packaging.

Due to hygroscopic nature, Finester STS may form agglomerates on prolonged storage, and/or storage under excess weight.

Legal Status

Finester STS meets the specifications fixed by FAO/WHO and the EU. However, users must check for permissibility for the use of this product in foods in their own country as the food laws may differ in each country

Packing

25 Kg. Bags with PE liner

Additional Safety Information

MSDS/Non GMO/Allergen/Kosher/Halal certificates are available upon request

(The recommendations in this bulletin are made without guarantee since the conditions of use are beyond our control. Users should make their own tests depending on individual requirements and desired properties.)