

Niaproof[®] Sodium Stearoyl Lactylate

Niaproof[®] Sodium Stearoyl Lactylate is offered as a white to cream colored powder grade.

PRODUCT PROPERTIES

Chemical name	Sodium Stearoyl Lactylate
Formula	C ₂₄ H ₄₄ O ₆ Na
Product form	White to cream color powder
Molecular weight	451
CAS No.	25-383-997
EINECS No.	246-929-7
HS-code EU	2915.70
HS-code US	2915.70
Flash point	221°C
Solubility in Water	Minimal

Applications

Niaproof[®] Sodium Stearoyl Lactylate, better known as Niaproof[®] SSL, is a food additive that has many qualities desired by food producers. It helps strengthen the dough, mixes liquids and oils together and it can replace some fat and sugar. It is used in a variety of commercially baked goods and processed foods, including bread, sour cream, salad dressings, soups, cheese products, crackers, cookies and puddings. Specifically, Niaproof SSL is used as a dough strengthener, emulsifier, crumb softener or processing aid in baked

products, pancakes, and waffles, in an amount not to exceed 0.5 % by weight of flour used. It is also used in batters to stabilize emulsions in an amount not to exceed 0.5% by weight of flour used. Niaproof SSL is also used in biscuits, cookies and crackers for fat reduction and spread control with a usage level of 0.5% by weight of flour used.

Niaproof SSL is used as a surface-active agent, emulsifier, or stabilizer in icings, fillings, puddings, and toppings, at a level not to exceed 0.2% by weight of the finished food.

Niaproof SSL is an emulsifier or stabilizer in liquid and solid edible fat-water emulsions intended for use as substitutes for milk or cream in beverage coffee, at a level not to exceed 0.3 % by weight of the finished edible fat-water emulsion. For those nondairy coffee whiteners, SSL improves whitening, mouth feel and storage ability through protein interaction.

Niaproof SSL is also used as a formulation aid, processing aid or surface-active agent in dehydrated potatoes, in an amount not to exceed 0.5 % of the dry weight of the food. Finally it is used as an emulsifier, stabilizer, or texturizer in snack dips, cheese substitutes and sauces or gravies, at a level not to exceed 0.2 % by weight of the finished product. It stabilizes the emulsion while giving body and smooth texture.

Warranty. This information herein is offered as a guide and is believed to be accurate and reliable as of the date of the printing. The values given are not to be considered as a warranty and they are subject to change without prior notice. For additional information regarding our products or for information concerning current specifications, please contact our Technical Service.

Legislation

Niaproof Sodium Stearoyl Lactylate complies with the Food Chemical Codex (FCC). It is a non-toxic additive permitted for direct addition to food for human consumption as listed in 21 CFR 172.846.

Niaproof SSL is also an approved food additive according to EU with the E number E 481.

Please check local legislation for the exact dosage levels and allowed applications.

Stability

Niaproof Sodium Stearoyl Lactylate is stable for 2 years from date of manufacture. The product is hygroscopic so the container should be kept tightly closed in a cool, well-ventilated area. Do not store the product above 26 °C (80.0 °F). If it is anticipated temperature will exceed recommended maximum temperature, the material should be transferred to a temperature controlled storage location.

Handling

Always check the Safety Data Sheet and label before using this product.

Packaging / available grades

Niaproof Sodium Stearoyl Lactylate is available in 50 lb. boxes with a heat sealed inner liner, 40 boxes on a pallet.

Safety precautions

Keep away from heat. Keep away from sources of ignition. Keep away from incompatibles such as moisture. Please see the Safety Data Sheet before handling this material.

This product is produced in Niagara Falls, NY in the USA.

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Niacet Corporation

400, 47th Street
Niagara Falls, NY 14304
USA

Tel: +1 (716) 285-1474 / +1 (800) 828-1207
niacetcsr@niacet.com

www.niacet.com

Niacet b.v.

P.O. Box 60, 4000 AB Tiel
The Netherlands
Tel. +31 344 615 224
tiel@niacet.nl