

Kotilen-L/1

Page 1/1 Data Sheet no.: 1480

Date Printed: 15. mar 2012.

PRODUCTTYPE	Emulsifying agent	
APPLICATION	Kotilen-L/1 is an emulsifying agent for milk and cream desserts, filled milk, mayonnaise, dressings, salads, ice and frozen desserts, soft drinks, sweets, yeast, cakes and pastry.	
PROPERTIES	Kotilen-L/1 has good emulsifying and dispersing properties.	
CHARACTERISTIC	Clear, yellow liquid.	
DIRECTIONS FOR USE AND DOSING	Contact ITW NOVADAN ApS for further information.	
PRODUCT DATA	Solubility	Soluble in water.
	Specific volume	ca. 1,10 kg/l
	Viscosity	400 mPa·s ved 25°C
	pH-value (diluted) app.:	6 (10%)
	Flash point	> 149 °C
STORAGE	Keep in closed original container, frost-free.	
APPROVAL	Kotilen-L/1 is an approved food additive (E432).	
SAFETY CONDITIONS	The product does not require a hazard warning label in accordance with EC Directives.	

NOVADAN

Platinvej 21, DK-6000 Kolding, Tlf. +45 76 348 400
PL - ul. Holenderska 4, 05-152 Czosnów, Tel +48 (0)22 785 1002