

# BSWAN ENTERPRISES

## BUSINESS CATALOGUE



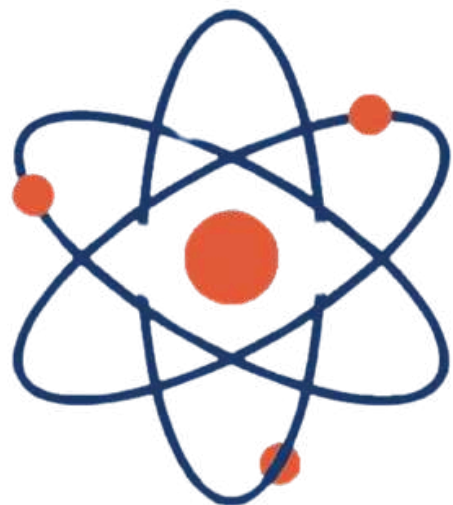
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**BSWAN**  
ENTERPRISES

# FOOD INDUSTRY APPLICATIONS

## EMULSIFIER

### STABILIZER:

Anti-staling agent:

### STARCH COMPLEXING AND AERATION AGENT:

•SPECIFIC FOOD PRODUCTS:



### •BAKED GOODS:

Improves loaf volume, texture, and moisture retention in bread, cakes, and other baked goods.



### •CONFECTIONERY:

Enhances the texture of products like chewing gum, toffees, and caramels.



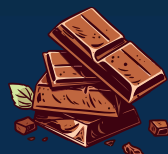
### •FATS:

Used in margarines and shortenings to provide softness and extend shelf life.



### •ICE CREAM:

Prevents ice crystal formation, maintaining a smooth texture.



### •CHOCOLATE:

Improves the texture and stability of chocolate products.  
Other: Used in infant formula, fresh pasta, jams and jellies, creams, and more

## GLYCEROL ESTERS - E471

SUB PRODUCT 01:

GLYCEROL MONOSTEARATE  
(BSE GMS 40 \ SE NSE (POWDER)

GLYCEROL MONOSTEARATE  
(BSE GMS 60 (FLAKES)

DISTILLED MONOGLYCERIDES  
(BSE GMS 90)

GLYCEROL MONOOLEATE  
(BSE GMO -40) LIQUID

GLYCEROL MONOOLEATE  
(BSE GMO -60) LIQUID

GLYCEROL MONOPALMITATE  
(BSE GMP) FLAKES

GLYCEROL MONOLAUROATE  
(BSE GML) LIQUID

GLYCEROL MONORICINOLEATE  
(BSE GMR) LIQUID

## OTHER INDUSTRIES:

### COSMETICS:

- USED AS A LOW HLB EMULSIFIER IN PERSONAL CARE PRODUCTS.

### PHARMACEUTICALS:

- USED AS A SOLIDIFIER, CONTROL RELEASE AGENT, AND IN THE FORMULATION OF MEDICATIONS.

### PLASTICS:

USED AS AN ANTISTATIC AND ANTIFOGGING AGENT

## ACETIC ACID ESTERS- E 472A

- ACETIC ACID ESTERS OF MONO DIGLYCERIDES  
(BSE ACETEM S) POWDER
- LACTIC ACID ESTERS OF MONO DIGLYCERIDES  
(BSE ACETEM L) LIQUID

## ACETIC ACID ESTERS- E 472A

EMULSIFICATION  
TEXTURE IMPROVEMENT  
SHELF LIFE EXTENSION



### Specific Applications:

- **Pastry and Cakes:** Used as an airing agent.
- **Whipping Cream and Creams:** Ensure a stable mousse.
- **Ice Cream and Sweet Toppings:** Enhance mousse standards.
- **Food Coatings:** Acts as a barrier and reduces external contamination, loss of moisture and retards oxidation.
- **Gum base and chewing gum:** Acts as a softening agent for gum base.
- **Cake Improver:** Improves aeration of cake batter and provides improved crumb structure in cake.

## LACTIC ACID ESTERS E472 -B

LACTIC ACID ESTERS OF  
MONOGLYCERIDE  
(BSE LACTEM)  
POWDER



### Baked Goods:

Improved Texture  
Increased Volume  
Anti-Staling

### Dairy Products:

Stabilization  
Mousse Formation  
Consistency

### Confectionery:

Chocolate Molding  
Improved Texture and Mouthfeel

## CITRIC ACID ESTERS -E472 C

Citric Acid Esters of Monoglyceride (BSE CITREM S) POWDER  
Citric Acid Esters of Monoglycerides (BSE CITREM L) LIQUID  
food and beverage production, and also in some pharmaceutical and  
cosmetic applications

# FOOD AND BEVERAGE INDUSTRY

# OTHER APPLICATIONS:

Emulsifier and Stabilizer

Foam Stabilization

Preservative

Flavor Enhancement

Acidulant

Pharmaceuticals

Cosmetics

Cleaning

## DIACETYL TARTARIC ACID ESTERS -E 472E

Diacetyl Tartaric Acid Esters of Mono - Diglycerides (BSE DATEM 300 ) POWDER

Diacetyl Tartaric Acid Esters of Mono-Diglycerides (BSE DATEM 400) POWDER

Diacetyl Tartaric Acid Esters of Mono-Diglycerides (BSE DATEM 500 L ) LIQUID

### Uses in baking:

- **Dough Conditioner:** DATEM is commonly used as a dough conditioner, particularly in yeast-leavened products like bread, rolls, and rusks.
- **Improved Texture:** It helps to create a springy, chewy texture in crusty breads like rye bread.
- **Increased Volume:** DATEM contributes to an increase in volume and a more uniform and fine crumb grain in baked goods.
- **Other applications:** DATEM is also used in the production of biscuits, coffee whiteners, salsa con queso, ice cream, and salad dressings.

## POLYGLYCEROL ESTERS E475 /476

Polyglycerol Esters of Fatty Acids (BSE PGE ) POWDER

Polyglycerol Polyricinoleate (BSE 800 PGPR ) LIQUID

Polyglycerol Polyricinoleate (BSE 600 PGPR) LIQUID

Polyglycerol 6 Polyricinoleate (BSE PG6PR) LIQUID

used as an emulsifier, stabilizer, and texture modifier in various food products.

### Applications:

- **Baking:** Improves the texture of baked goods like bread, pastries, and cakes by aiding in the even distribution of fat and extending freshness.
- **Dairy Products:** Stabilizes emulsions in dairy products like ice cream and whipped toppings, preventing ice crystal formation and maintaining smooth textures.
- **Confectionery:** Used in chocolates, fillings, and creamy centers to create smooth, melt-in-the-mouth textures.
- **Other applications:** Used in margarine, low-fat spreads, and other food products to improve texture and stability.
- **Chocolate and Coatings:** Used to reduce viscosity and improve the quality of chocolate and chocolate coatings.
- **Other applications:** Used in other food products to stabilize emulsions and improve texture



## SODIUM STEAROYL LACTYLATE ESTERS- E481

Sodium Stearoyl-2- Lactylate (BSE SSL)  
POWDER

### Food Applications:

Baked Goods

### Desserts and Confectionery

### Non-Dairy Creamers:

### Other Applications:

SSL can also be found in products like  
pancakes, waffles, cereals, pastas,  
instant rice, puddings, toppings, and snack dips.

### Cosmetic Applications:

- Creams and Lotions
- Hair Care Products
- Soap and Cleansers

## SORBITAN ESTERS E-491 /492/494

Sorbitan Monostearate (BSE SMS)

FLAKES

Sorbitan Tristearate (BSE STS) FLAKES

Sorbitan Monooleate (BSE SMO) LIQUID

Sorbitan Monolaurate (BSE SML)

LIQUID

Sorbitan Monopalmitate (BSE SMP)

FLAKES

### Examples of Food Products:

- Cake mixes
- Baked goods
- Puddings
- Whipped cream
- Confectionery
- Protective coating on fruits & vegetables

**Safety:** Sorbitan esters are generally  
considered safe for consumption.



## EMULSIFIER BLENDS

BSE BAKE “ (E 47I , E 48I)” (FLAKES )

BSE 442 “(E 47I, E472e” (FLAKES )

BSE CAKE GEL “E 47I , E 475, E 435” ( SEMI SOLID )

BSE BREAD IMPROVER (POWDER)

Emulsifiers are surface-active agents that reduce the surface tension between oil and water, allowing them to mix and form a stable emulsion

**Cosmetics and Personal Care**

Pharmaceuticals

Food

Cosmetics:

Pharmaceuticals:

**Other Industries**

Stability

Texture and Feel:

Improved Application

## ETHYLENE GLYCOL ESTERS

Ethylene Glycol Mono Stearate (BSE EGMS) FLAKES

Ethylene Glycol DiStearate (BSE EGDS) FLAKES

**Cosmetics and Personal Care**

- **Cosmetics:** Used in shampoos, cleansing creams, liquid soaps, and bath gels as perlyzing agents.
- **Personal Care:** Used in various personal care products, including sunscreens, cosmetics, inks, dyes, and water-based paints.
- **Pharmaceuticals:** Found in some pharmaceuticals.

## EMULSIFYING WAXES

Nonionic self Emulsifying wax (BSE EWAX NONIONIC B) (FLAKES)

Nonionic self Emulsifying wax (BSE EWAX NONIONIC N) (FLAKES)

Anionic Self Emulsifying Wax (BSE EWAX ANIONIC) (FLAKES)

Emulsifying Waxes Are Used In Cosmetics As Well As Pharmaceutical Companies To Manufacture Ointments, Lotions, Crèmes Etc

## CETYL ALCOHOL ESTERS

Cetyl Stearate (BSE Cetyl stearate) (FLAKES)

Cetyl Palmitate (BSE Cetyl palmitate) (FLAKES )

Cetyl Ricinoleate (BSE Cetyl Ricinoleate ) (LIQUID)

**IN SKINCARE:**

Thickener/Gellant

Moisture Retention

- **Applications:** Commonly used in creams, lotions, balms, and other skincare products.
- **Improved Shine:** Cetyl esters can also contribute to a shiny, healthy-looking appearance of hair.

## OCTYLDODECYL RICINOLEATE

Octyldodecyl Ricinoleate (BSE ODR) LIQUID )

**Skincare**

Creams, Lotions, and Ointments

Cleansers and Shower Gels

Barrier Creams, Mild Cleansers, Makeup Removers, and Bath Oils

**Color Cosmetics**

Lipsticks and Lip Glosses:

Pigment Dispersant:

It helps to create stable pigment dispersions, leading to better spreadability and shine

