



Edible Gel 121 CF



Phase	Ingredient	INCI designation	% w/w	Supplier
A	Sucragel CF	<i>Capric/Caprylic Triglycerides & Glycerine & Aqua & Sucrose Laurate</i>	15.0	Alfa Chemicals
A	Surfhope C-1616**	<i>Sucrose palmitate</i>	2.5	Mitsubishi-Kagaku Foods
A	Glycerin	<i>Glycerine</i>	17.0	
B	Grapeseed Oil	<i>Vitis Vinifera (Grape) Seed Oil</i>	65.4	Provided
C	Rosemary Extract	<i>Helianthus Annuus (Sunflower) Seed Oil & Rosmarinus Officinalis (Rosemary) Leaf Extract</i>	0.1	Gattefossé

APPEARANCE:

Translucent yellow/green oily gel

MANUFACTURING PROCESS:

Mix together the phase A and heat to 70°C (avoid the hot plate which might heat too much and caramelize the Surfhope).

Mix together phase B and heat to 70°C

Start the propeller in phase A at quite a fast speed and then slowly add phase B.

Adjust the stirring speed upon the viscosity of the gel (it should increase as the oil is added).

When it has cooled to room temperature add Phase C.

STABILITY TESTS:

Stable at least 2 months at 45°C.

(Note: the gel turns clear at 45°C)

COMMENTS:

** Surfhope C-1616 can be directly replaced with **Sucrablend SP**

This formula is presented in good faith, and we believe it is correct, but no warranty as to accuracy of results, or fitness for a particular use is given, nor is freedom from patent infringement to be inferred. It is offered solely for your consideration, investigation and verification.

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