



Jeechem® GMS-450 and Jeechem® GMS-D
Glyceryl Stearate and Glyceryl Stearate SE
Basic Functional Emulsifier and Basic Functional Self-Emulsifier

Jeechem® GMS-450 is a primary emulsifier that is universally used in cosmetics, personal care preparations, toiletries, pharmaceuticals, food, veterinary products, and other industries. It is a neutral water/oil emulsifier and a stabilizer for oil/water emulsions. **Jeechem® GMS-450** is comprised of the esters of glycerin and stearic acid and contains a minimum of 40% monoester. It is a neutral nonionic emulsifier and stabilizer, is completely stable and active at any pH range, and is compatible with anionic, nonionic, and cationic surfactants.

Formulations that utilize **Jeechem® GMS-450** exhibit a rich creamy texture and a smooth non-draggy feel on the skin. **Jeechem® GMS-450** may also be used as a consistency builder and stabilizer for emulsions. It is miscible warm with most oil phase ingredients and is dispersible in hot water.

Jeechem® GMS-450 is GRAS and is often used as a food ingredient in a variety of applications.



JEECHEM® GMS-450 PRODUCT APPLICATIONS:

- Primary or secondary emulsifier
- Plasticizing agent
- Emulsion stabilizer
- Viscosity builder
- Conditioner for food
- Defoamer

Jeechem® GMS-D is a primary or secondary emulsifier used in cosmetics, personal care preparations, toiletries, pharmaceuticals, food, veterinary products, and other industries. **Jeechem® GMS-D** is comprised of the mixed esters of glycerin and stearic acid made **self-emulsifying** by the incorporation of potassium stearate.

Jeechem® GMS-D quickly disperses in hot water to form fine-textured emulsions. Oils, waxes, and esters can be emulsified to produce creams, lotions, and rinses for skin care and hair care applications. **Jeechem® GMS-D** is an anionic o/w emulsifier and opacifier for neutral and alkaline pH systems. It is compatible with anionic and nonionic surfactants. It is miscible warm with most oil phase ingredients and is dispersible in hot water.

Jeechem® GMS-D is GRAS and is often used as a food ingredient in bakery products and in frozen desserts and frozen foods.



JEECHEM® GMS-D PRODUCT APPLICATIONS:

- Primary or secondary emulsifier
- Plasticizing agent
- Dispersing agent
- Food stabilizer

Typical Properties		
	Jeechem® GMS-450	Jeechem® GMS-D
Appearance at 25° C	White beads	Off white beads
Ionic character	Nonionic	Anionic
Free glycerin %	2.0 max.	7.0 max.
Acid value	2.0 max.	3.5 max.
Moisture, %	0.5 max.	1.0 max.
Saponification value	160.0 - 182.0	138.0 - 152.0
Recommended use level	0.5 - 3.0%	0.5 - 3.0%

Please contact your JEEN Representative or visit our website at www.JEEN.com to learn more about our products, our technologies and how we can help you reduce your carbon footprint and produce a greener product.

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