Data Sheet (Cat.No.T19432)

TargetMol

Mono-and diglycerides

Chemical Properties

CAS No. :

Formula:

Molecular Weight:

Storage: Powder: -20°C for 3 years | In solvent: -80°C for 1 year
Actual storage temperature shall be subject to the COA.

Biological Description

Description	Mono- and diglycerides are formed from triglycerides.
Targets(IC50)	Others
In vitro	Distilled olive pomace oil is introduced with approximately 10,000 mg/kg of squalene and 2.5% of Mono-and diglycerides. Fryings are performed 8 times/day at 180 °C for 3 min. All criteria except smoke point and iodine value increased in all fractions during fryings. The lowest total polar compound is obtained in distilled olive pomace oil while polymerized triglycerides is the lowest in the Mono-and diglycerides added fraction[3].
In vivo	Triglycerides are broken down mainly by pancreatic lipase with the formation of Mono- and diglycerides. Mono-and diglycerides are absorbed into the intestinal cells. In their passage through the intestinal mucosa Mono-and diglycerides are largely converted back into triglycerides. These pass into the body as a fine emulsion and give rise to the milky appearance of the chyle and the blood plasma.[1].

Reference

Toxicological evaluation of some food additives including anticaking agents, antimicrobials, antioxidants, emulsifiers and thickening agents. WHO FOOD ADDITIVES SERIES NO. 5.

MasatoshiKako, et al. The stability of soybean oil-water emulsions containing mono- and diglycerides. Journal of Colloid and Interface Science. Volume 69, Issue 1, 15 March 1979, Pages 163-169.

Sahin Ozkan K, et al. Utilization of molecular distillation for determining the effects of some minor compounds on the quality and frying stability of olive pomace oil. J Food Sci Technol. 2019 Jul;56(7):3449-3460.

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