



SierraEster GM

OVERVIEW: SierraEster GM is an ester formed by the reaction of glycerol and oleic acid. This amphiphilic molecule exhibits surfactant properties, making it effective as an emulsifier in food products, cosmetics, and pharmaceuticals. In the food industry, GMO serves as a thickening, emulsifying, anti-caking, and preservative agent, enhancing texture and shelf life. In cosmetics, it functions as an emollient and stabilizer, improving the consistency and moisturizing properties of creams and lotions.

CHEMICAL NAME: Glycerol Monooleate

FUNCTIONS: Straight Ester

SPECIFICATIONS:

Appearance:	Clear Straw/Amber Liquid @
% Moisture:	40C 0.5% Max
1% Solubility @ 25C:	Insoluble
Gardner Color:	1.0-8.0
Acid Value:	0.0-3.0
Saponification Value:	166.00-176.00

MARKET APPLICATIONS:

- Food and Beverage –Thickening agent in baked goods
- Agriculture – surfactant in herbicides
- Cosmetics – emulsifier in cosmetics
- CASE – Surfactant in adhesives

SEE SDS FOR STORAGE, HANDLING AND IN CASE OF SPILLS

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