

# Boussey Control

Food emulsifiers



[boussey-control.com](https://boussey-control.com)



**BOUSSEY CONTROL**  
EUROPE

# Food Emulsifiers

Improve food quality, appearance, flavour and processing?  
Ask about our range of emulsifier solutions and other ingredient products as E471, E491, E494, E435, ...

**O**ur emulsifiers are palm-based fatty acids of vegetable origin. This plant-based glycerol monostearate ingredient is widely used as a thickening, emulsifying, anti-caking, and preserving agent in food production, beverages, pharmaceuticals, cosmetics, and various other industries.

We take pride in offering an extensive range of services that set us apart. We provide:

- Just in time delivery's
- Uncompromising quality
- Swift response time
- Competitive pricing



## Productlist

Food Ingredients

product name	form	HLB	E numb	20' cont		Bread	Pastry	Noodles	Cookies	Flour amendment	Milk and dairy	pur milk	Sour milk	Fruit milk	Fruit and vegy juice	ice cream	chocolate candy	Meat products	Butter
				MAX LOAD	Cas number														
1 GMS40	white powder	3	E471	13	31566-31-1														
2 GMS 40SE	white powder	6,8	E471	13	31566-31-1														
3 GMS 90	white powder	3	E471	13	31566-31-1														
4 GML	white powder	/		13	142-18-7														
5 Span 60	white powder	4,7	E491	13	1338-41-6														
6 Span 80	oily liquid	4,3	E494	16	1338-43-8														
7 Tween 60	oily liquid	14	E435	16	9005-67-8														
8 Tween80	oily liquid	15	E433	16	9005-65-6														
9 PGFE	white powder	7	E475	13	27321-72-8; 26855-43-6; 67784-82-1														
10 PGFE	oily liquid	5,5	E475	16	49553-76-6														
11 PGFE	pellet	9	E475	13	95461-65-7														
12 PGFE	pellet	13,5	E475	13	79777-30-3														
13 PGFE	oily liquid	16	E475	16	51033-41-1														
14 PGPR	oily liquid	2	E476	16	29894-35-7														
15 SSL	white powder	8,3	E481	13	25383-99-7														
16 DATEM	white powder	8,5	E472e	13	977051-29-8														
17 Phospholids					100085-39-0														



# Emulsifier additives, food & feed preservatives and sweeteners

Emulsifier additives, Thickening Additives, Anti-caking agent, antifoaming



Glycerol Monostearate 90% - E471



Glycerol Monostearate 40% (GMS40 & GMS40SE) - E471



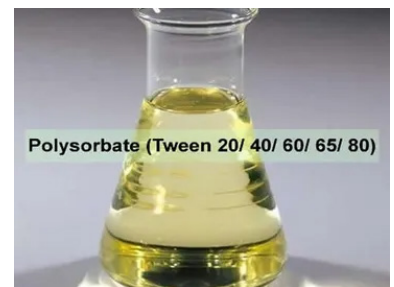
Polyglycerol Esters Of Fatty Acid (PGFE) - E475



Acetylated Mono- and Diglycerides (ACETEM) - E472a



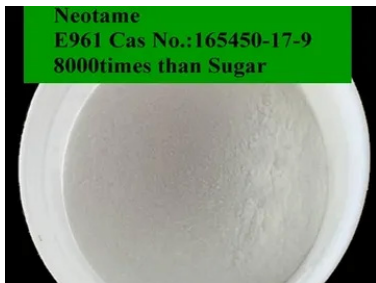
Sorbitan Fatty Acid ester E491



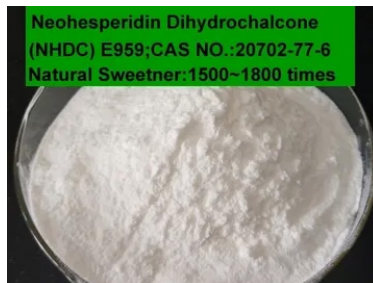
Polysorbate (Tween 20/ 40/ 60/ 65/ 80) - E432

## Food & Feed Sweeteners

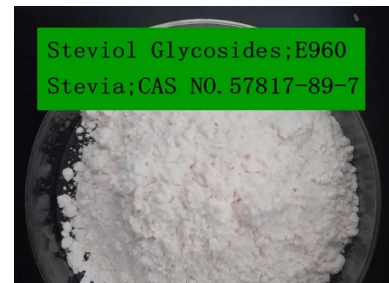
Natural sweeteners, Artificial sweeteners, Sugar substitutes



NEOTAME E961 in Food - E961



Neohesperidin Dihydrochalcone (NHDC) - E959



Steviol Glycosides | Stevia - E960

## Food & Feed Preservatives

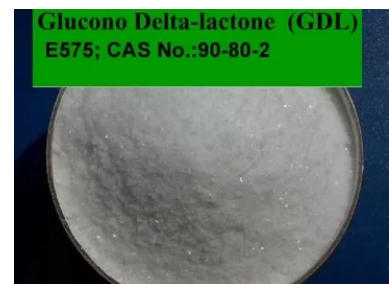
Natural preservatives, Health preservatives, Safty antibacterial agents



Glycerol Monolaurate 90%(GML90) in Food



Glycerol Monolaurate 90%(GML90) as perservative and antibacterial in Feed.



Glucono delta-lactone (GDL) E575E960

# REACH certified company

Registration,  
Evaluation,  
Authorization and restriction of  
**CH**emicals



## **Bousse**y Control Europe

### **EMEA OFFICE**

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### **PRODUCTION PLANT**

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