

## Product Description:

- Product Name: Glycerin 99.5% USP/Kosher
- INCI Name: Glycerin
- CAS No: 56-81-5

## Key Features:

- Humectant and Moisturizing Agent
- Sweetness Enhancement
- Solvent for Flavors and Colors
- Viscosity Modifier

**Applications:** Ideal for use in a wide range of food and beverage products, including:

- Beverages (both alcoholic and non-alcoholic)
- Baked Goods
- Confections and Candies
- Dairy Products
- Sauces and Dressings

## Guidelines for Use:

Glycerin 99.5% USP/Kosher is a versatile ingredient widely used in the food and beverage industry. Its diverse applications include:

- **Moisture Retention:** Incorporate glycerin to prevent moisture loss, ensuring the freshness and softness of baked goods.
- **Sweetness Enhancement:** Use as a sweetening agent to enhance the overall taste without increasing sugar content.
- **Viscosity Adjustment:** Adjust the viscosity of beverages and sauces to achieve desired thickness and mouthfeel.
- **Preservative Function:** Leverage glycerin's preservative properties to extend the shelf life of certain food products.

**Compliance:** Our Glycerin 99.5% USP/Kosher complies with international food safety standards, guaranteeing a safe and high-quality ingredient for your food and beverage applications.

\***Certifications:** USP/Kosher/RSPO