

### Product Description:

- Product Name: Propylene Glycol USP/Kosher
- INCI Name: Propylene Glycol
- CAS No: 57-55-6

### Key Features:

- Humectant and Moisturizer:
- Solvent and Carrier
- Freezing Point Depression
- Preservative Booster
- Stabilizer

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

- Baked Goods and Pastries
- Ice Cream and Frozen Desserts
- Beverages (Sodas, Flavored Water)
- Salad Dressings and Sauces
- Pet Foods and Treats

### Guidelines for Use:

Propylene Glycol acts as a humectant, retaining moisture and preventing the drying out of various food and beverage products. Enhances the efficacy of certain preservatives, contributing to the shelf life extension of perishable products.

- **Moisture Retention:** Add to baked goods to retain moisture and prevent staleness.
- **Freezing Point Depression:** Incorporate in frozen desserts for improved texture and reduced ice crystal formation.
- **Flavor Dispersant:** Use as a solvent to disperse flavors and colors uniformly in beverages and confections.

**Compliance:** Our Propylene Glycol complies with international food safety standards, ensuring a safe and high-quality ingredient for your food and beverage application

\***Certifications:** USP/Kosher