

Profood International, Inc.

Pro-Tex[™] 1405ML, Glyceryl Monolaurate, Monoester > 90 % according USP

1. Description

Pro-Tex [™] 1790ML is the molecularly distilled monoglyceride of more than 96% of lauric acid. Also known as **monolaurin**, or monolaurate, or glycerol monolaurate.

2. Specification Glyceryl Laurate

Characteristic values

Tests	Spec	Unit
Appearance	White Powder	
Content	Min 90	%
Acid value	max. 3	mg KOH/g
Saponification value	190 – 210	mg KOH/g
lodine value	max. 4	g l ₂ /100 g
Peroxide value *	max. 3	mequi O/kg
Heavy metal	Max 5	ppb
Free Glycerol	max. 2	%
Melting point	55 - 60	°C
Alkaline impurities *	complies with Ph.Eur.	0.01 N HCl/2,00 g
Unsaponifiable matter *	max. 0,7	%

^{*} not included in Certificate of Analysis, limits guaranteed

3. Properties

Pro-Tex ™ 1405ML, or Monolaurin, is a distilled monoglyceride of lauric acid and is known to be multifunctional, acting as an emulsifier, and a natural preservative.

The potentially pathogenic bacteria inactivated by monolaurin include Listeria monocytogenes, Staphylococcus aureus, Streptococcus agalactiae, both the Gram positive organisms, and some gram-negative organisms (Vibrio parahaemolyticus and Helicobacter pylori). Monolaurin was 5000 times more inhibitory against Listeria monocytogenes than ethanol¹⁾.

Mono- and diglycerides of edible fatty acids are generally permitted additives in foodstuff without limitation (german permitted additive regulation from 20.12.77). The EU number is E 471. According to CFR (Code of Federal Regulations) of FDA (Food and Drug Administration) 21 CFR § 184.1505 partial glycerides are GRAS (generally recognized as safe).



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4. Application Example in Cosmetics

Face Lotion, O/W penetrating, soothing		%
A.	Carbopol 981 gel, 1 % 2) (Carbomer)	13,0
	Keltrol CG F 3) (Xanthane)	0,5
	Dry Flow PC 4) (Al-Starch, Octenylbutanediocate)	4,0
	Water ad	100,0
	Preservative	q.s.
B.	Propylene Glycol Dicarprylate/Dicaprate	5,0
	Caprylic/Capric/Succinic Triglyceride	2,0
	Pro-Tex ™ 1405ML (Glyceryl Laurate)	3,0
C.	Fragrance	q.s.

Preparation

A is mixed together, stirred until homogeneous, and heated to about 55 °C. **B** is brought to the same temperature and emulsified into **A**. Then the emulsion is cooled to 30 °C and **C** is added.

5. Storage

The shelf life is at least 3 years, when stored in tightly closed original packaging, protected from light and moisture.

6. Literature list

- 1) Antimicrobial activity of ethanol, glycerol monolaurate or lactic acid against *Listeria monocytogenes*, International Journal of Food Microbiology, Volume 20, Issue 4, December 1993, Pages 239-246.
- 2) Formulation of food-grade microemulsions with glycerol monolaurate: effects of short-chain alcohols, polyols, salts and nonionic surfactants, European Food Research and Technology, Volume 226, Number 3 / January, 2008
- Glycerol Monolaurate Inhibits *Candida* and *Gardnerella vaginalis In Vitro* and *In Vivo* but Not *Lactobacillus*, Antimicrobial Agents and Chemotherapy, February 2010, p. 597-601, Vol. 54, No. 2, 2009
- 4) Effect of glycerol monolaurate on bacterial growth and toxin production. Antimicrob Agents Chemother. 1992 March 36(3):626-31

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