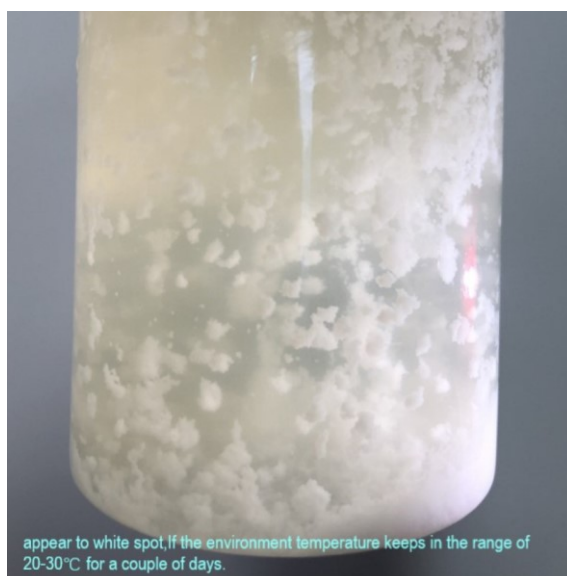


Important notice when pour lauryl glucoside out from the bottles or drums

Lauryl glucoside is the same as other alkyl polyglucosides which are not pure alkyl monoglucosides, but a complex mixture of alkyl mono-, di-, tri-, and oligoglycosides. Because of this, the industrial products are called alkyl polyglycosides. The products are characterized by the length of the alkyl chain and the average number of glucose units linked to it, the degree of polymerization.

The freezing point of lauryl glucoside is 20-30°C, it's a range just because lauryl glucoside is not a pure product, it's a complex mixture. Monoglucoside (one glucose linked to one C12-14 alcohol) will freeze first at around 30°C and appear to white spot in the bottles or drums. The picture in below shows the appearance of lauryl glucoside which monoglucosides start to freeze and the white spot has occurred.



If the environment temperature keeps in the range of 20-30°C for a couple of days, the monoglucosides will fall down to the bottom, the sediment will occur. The degree of polymerization (D.P.) from the upper and the lower part of the bottles or drums will be changed a lot. In the upper part, the D.P. will be higher than that in the lower part. It will cause a significant discrepancy of the properties, especially the property of thickening.

What we strongly recommend is that please do melt the lauryl glucoside to 40-50°C, and mix well before use, if you want to pour out part of the bottles or drums.