



ESTELLE

INSPIRING INNOVATION | INSPIRING VALUES

SURFACTANTS



About us

Estelle a leading producer of food emulsifiers and speciality surfactants in India. It is renowned for its quality and cutting edge technology for producing hi-tech emulsifiers for variety of applications.

Estelle has long-standing heritage in producing food additives and specialty surfactants. Since its foundation in 1998, the company has established a large customer base throughout India, Asia pacific, Africa and Middle East. With the state of the art manufacturing facility it complies all the food safety standards and certifications.

An ISO 9001-2008 "TUV" certified company, the company offers Kosher & Halal certified products to meet the global standards and ideally positioned itself to offer the technical expertise and support that is required in today's challenging market.

We know this and that is precisely why we request you to kindly place your regular enquires and valued orders with us enabling us to prove our worth and standing. We will supply the products in bulk and as per customer requirements with best customer service, delivery and technical assistance. We earnestly hope clients, both home and abroad, to come and hold business negotiations for co-operation and mutual development.

SURFACTANTS

Product List

Brand Name	Chemical Name
ESTOSOFT 40-SE	Glycerol Monostearate (SE)
ESTOSOFT 40-NSE	Glycerol Monostearate(NSE)
ESTOSOFT 60	Mono-diglycerides(MDG)
ESTOSOFT 90	Distilled Monoglycerides(DMG)
ESTOSOFT GML	Glycerol Monolaurate (GML)
ESTOSOFT GMO	Glycerol Monooleate(GMO)
ESTOSOFT GMP	Glycerol Monopalmitate (GMP)
ESTOSPAN 20	Sorbitan Monolaurate (SML)
ESTOSPAN 40	Sorbitan Monopalmitate(SMP)
ESTOSPAN 60	Sorbitan Monostearate (SMS)
ESTOSPAN 65	Sorbitan Tristearate(STS)
ESTOSPAN 80	Sorbitan Monooleate (SMO)
ESTOSPAN 80 HI	Sorbitan Monooleate (SMO)-HI
ESTOSPAN 85	Sorbitan Trioleate (STO)
ESTOSPAN 85 HI	Sorbitan Trioleate (STO)-HI
ESTOSOFT PGE	Polyglycerol esters of fatty acid(PGE)
ESTOSOFT PGPR	Polyglycerol Polyricinoleate (PGPR)
ESTOSOFT SSL	Sodium Stearoyl lactylate(SSL)

ESTOSOFT-40 SE

Chemical Name

GLYCEROL MONOSTEARATE (self emulsifying grade)

CAS Number

123-94-4

EEC No.

E471

Origin

VEGETABLE (PALM)

Applications

ESTOSOFT-40 for FOOD ; Emulsifier for foods like biscuits, breads or prepared mixes and anti aging. Emulsifier for margarine, shortening and peanut butters, Emulsifier and stabilizer of creaming powder, dispersant of powder soup. It is excellent for aerating properties, volume and texture improvement and anti-staling in cakes; Emulsifier in coffee whiteners; Improves overrun and dryness in frozen desserts and ice creams; Improves stability and texture in icing and fillings; Improves overrun and texture in whipped toppings.

ESTOSOFT-40 for COSMETICS ; Emulsifier and opacifier, emollients and bodyfying agents, used in vanishing creams, cleansing creams, emollient creams, fairness creams, moisturizing and sunscreen lotions. Viscosity building in surfactant industry, textile auxiliaries etc.

ESTOSOFT-40 NSE

Chemical Name

GLYCEROL MONOSTEARATE (Non-self emulsifying grade)

CAS Number

123-94-4

EEC No.

E471

Origin

VEGETABLE (PALM)

Applications

- ESTOSOFT 40 NSE is pharmaceutical aid, emulsifier in food, cosmetic, plastic industry
- Cosmetic and pharmaceutical preparations as water in oil emulsifier.
- Opacifier, emollients and bodyfying agents, used in vanishing creams, cleansing creams.
- PVC , PP, and PE plastics as lubricant and antistat.
- Crystal clear polysterene and antifogging aid.

ESTOSOFT-40 SE

Chemical Name

GLYCEROL MONOSTEARATE (self emulsifying grade)

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E471

Origin

VEGETABLE (PALM)

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ESTOSOFT-40 for FOOD ; Emulsifier for foods like biscuits, breads or prepared mixes and anti aging. Emulsifier for margarine, shortening and peanut butters, Emulsifier and stabilizer of creaming powder, dispersant of powder soup. It is excellent for aerating properties, volume and texture improvement and anti-staling in cakes; Emulsifier in coffee whiteners; Improves overrun and dryness in frozen desserts and ice creams; Improves stability and texture in icing and fillings; Improves overrun and texture in whipped toppings.

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- PVC , PP, and PE plastics as lubricant and antistat.
- Crystal clear polysterene and antifogging aid.

ESTOSOFT-60

Chemical Name

MONO-DIGLYCERIDES-60

CAS Number

123-94-4

EEC No.

E471

Origin

VEGETABLE (PALM)

Applications

ESTOSOFT-60 for FOOD ; Emulsifier for foods like biscuit, breads or prepared mixes and anti aging. Emulsifier for margarine, shortening and peanut butters, Emulsifier and stabilizer of creaming powder, dispersant of powder soup. It is excellent for aerating properties, volume and texture improvement and anti-staling in cakes; Emulsifier in coffee whiteners; improves Overrun and dryness in frozen desserts and icecreams; improves stability and texture in icings and fillings; improves overrun and texture in whipped toppings

ESTOSOFT-60 for COSMETICS ; Emulsifier and opacifier, emollients and bodyfying agents, used in vanishing creams, cleansing creams, emollient creams, fairness creams, moisturizing and sunscreen lotions. Viscosity building in surfactant industry, textile auxiliaries etc.

ESTOSOFT-90

Chemical Name

DISTILLED MONO GLYCERIDES

CAS Number

123-94-4

Origin

VEGETABLE (PALM)

Applications

ESTOSOFT-90 FOR FOOD : Emulsifier for foods like breads or prepared mixes and anti aging. Emulsifier for margarine, shortening and peanut butters, Emulsifier and stabilizer of creaming powder, dispersant of powder soup. It is excellent for aerating properties, volume and texture improvement and anti-staling in cakes; Emulsifier in coffee whiteners; Improves overrun and dryness in frozen desserts and ice creams; Improves stability and texture in icing and fillings; Improves overrun and texture in whipped toppings.

ESTOSOFT -90 IN PLASTICS: It is used in manufacturing PVC, PP AND PE plastics as an anti fogging agent for plastic films, plastic lubricant.

- PVC , PP, AND PE plastics as lubricant and anti stat.
- Crystal clear polysterene and anti fogging aid.

ESTOSOFT-GMO

Chemical name

GLYCEROL MONOOLEATE

CAS number

25496-72-4

Origin

VEGETABLE (PALM)

Applications

ESTOSOFT-GMO is water in oil emulsifier used in lubricant , cosmetic, oleoresin and pvc industry.

- Primary and auxillary emulsifiers, used as lubricant and spreading agents in PVC, Mould release agent.
- Pigment dispersants in make up, slip agents in vanishing and moisturizing creams.
- Emollients in suppositories and bath oils.
- Major uses include creams, lotions, hair rinses, makeups, shaving, preparations, conditioner, pvc and oleoresin industry.

ESTOSOFT-GMP

Chemical name

GLYCEROL MONOPALMITATE

CAS number

542-44-9

Origin

VEGETABLE (PALM)

Applications

- Primary and auxillary emulsifiers, used as lubricant and spreading agents in bath oils.
- Pigment dispersants in makeup, slip agents in vanishing and moisturizing creams.
- Emollients in suppositories and vaginal creams.
- Major uses include creams, lotions, hair rinses, make ups, shaving preparations, conditioners and toileries.

ESTOSOFT-PGE

Chemical Name

POLYGLYCEROL ESTERS OF FATTY ACID.

CAS Number

67784-82-1

EEC No.

E475

Origin

VEGETABLE (PALM)

Applications

ESTOSOFT-PGE kind of hydrophilic emulsifier, and it can produce strong emulsification effect for oils and fats.

- 1.** It can be used in margarine, butter, shortening oil and oyster sauce as emulsifier and crystal modifying additive to prevent oil-water separation and prolong the preservation period.
- 2.** It can be used in food baking to make oils and fats dispersed more homogeneously in dough to get higher aeration and produce larger volume of product, fine and supple feeling in mouth. In cakes it improves batter performance, crumb structure and cake volume.
- 3.** For Non-Dairy Icing and toppings it acts excellent aerating agent improves and stabilizes foam resulting soft and creamy textures, increased volume and shelf life.
- 4.** In plastics it is used as an antifog and antistatic agent.

ESTOSOFT-PGPR

Chemical Name

POLYGLYCEROL POLYRICINOLEATE.

CAS Number

29894-35-7

EEC No.

E476

Origin

VEGETABLE

Applications

ESTOSOFT-PGPR is a food grade emulsifier that can be used to modify the rheological characteristics of chocolate-based coatings. It can also be used as an emulsifier in both high fat and low fat spreads and in salad dressings or as a crystal inhibitor and anti-clouding agent in fractionated vegetable oils.

The most wide application of PGPR is used in chocolates, it acts as a viscosity reducer in chocolate which helps minimizing the usage of an expensive cocoa butter helping directly to reduce the cost of final product.

It is used in manufacturing pan release / greasing oil which is widely used in bakeries to ensure non-sticky properties of the product to the pans on which the products are baked.

ESTOSOFT-SSL

Chemical Name

SODIUM STEAROYL LACTYLATE (SSL)

CAS Number

25383-99-7

EEC Number

E 481

Origin

VEGETABLE

Applications

ESTOSOFT-SSL Sodium stearoyl lactylate is an emulsifier with a very high hydrophilic-lipophilic balance (HLB) and is therefore an excellent emulsifier for fat-in-water emulsions. It also functions as a humectant. It finds widespread application in baked goods, liqueurs, cereals, chewing gum, desserts, and powdered beverage mixes. Stearoyl lactylates are found in the majority of manufactured breads, buns, wraps and , and many similar bread-based products. Because of its efficiency as an emulsifier, it is possible to use less of it than other similar additives; for example, it can be used in quantities only a tenth as large as soya-based emulsifiers.

It is most widely used in bread as it has high capacity for water adsorption, give more volume to dough resulting extra loafs which adds profit to bakers.

ESTOSPAN-20

Chemical Name

SORBITAN MONO LAURATE

CAS Number

1338-39-2

Origin

VEGETABLE

Applications

ESTOSPAN-20 is a lipophilic (Oil loving) surfactant. Used for preparing water in oil emulsions. It is used in variety of industries leather chemicals, textile auxiliaries, PVC resin, cosmetic industry.

ESTOSPAN-20 is base raw material for manufacturing (Polysorbate-20/Polyoxyethylene-20), which further is used as an excipient in pharmaceutical applications to stabilize emulsions and suspensions.

Emulsifier for pharmaceuticals and cosmetics, lubricant and synthetic resin, emulsifier and dispersant for color materials. Anti fogging agent for synthetic resin films, deforming agent, emulsifier for silicone resin.

ESTOSPAN-40

Chemical Name

SORBITAN MONO PALMITATE

CAS Number

26266-57-9

Origin

VEGETABLE

Applications

ESTOSPAN-40 is a lipophilic (Oil loving) surfactant. Used for preparing water in oil emulsions. It is used as an emulsifier for pharmaceuticals and cosmetics, synthetic resin lubricants.

ESTOSPAN-40 is lipophilic emulsifier for W/O emulsions, also for O/W emulsions combination with polysorbate 40.

ESTOSPAN-40 is base raw material for manufacturing (Polysorbate-40/Polyoxyethylene-40) which is further used as an emulsifier for pharmaceuticals and cosmetics, stabilizer for color materials, stabilizer for emulsion polymerizations, emulsifier for adjuvant of agrochemicals, emulsifier for water based metal process cutting oils, surface coating type antistatic agents.

ESTOSPAN-60

Chemical Name

SORBITAN MONO STEARATE

CAS Number

1338-41-6

EEC Number

E 491

Origin

VEGETABLE

Applications

ESTOSPAN-60 is a lipophilic (Oil loving) surfactant. Used for preparing water in oil emulsions. It is used as an emulsifier for pharmaceuticals and cosmetics, synthetic resin internal lubricants, emulsifiers and dispersants for pigments.

ESTOSPAN-60 is an excellent food additive acts as emulsifier and stabilizer for whipped cream. Effective food emulsifier for improving problem of "OVER RUN". It is an emulsifier for food grade silicone emulsions, re-hydration aid in the production of active dry yeast, emulsifier for production of cakes improvers and mixes. It is used in confectionery coatings, gum base, icing and fillings, coffee whiteners, animal nutrition.

ESTOSPAN-60 is base raw material for manufacturing (Polysorbate-60/ Polyoxyethylene-60) which is further used as an emulsifier, solubilizer, stabilizer, dough conditioner in yeast-raised baked goods; foaming agent in beverage mixes; bloom retardant in chocolate and sugar coating; aerating agent, cosmetic formulations.

ESTOSPAN-65

Chemical Name

SORBITAN TRI STEARATE

CAS Number

26656-19-5

EEC Number

E 492

Origin

VEGETABLE

Applications

ESTOSPAN-65 is a lipophilic (Oil loving) surfactant. Used for preparing water in oil emulsions. It is used as an emulsifier for cosmetics, emulsifier and dispersant for pigments. emulsifiers for lubricants.

ESTOSPAN- 65 applications include emulsifier for the preparation of water/oil emulsions, anti-foaming agent, used in conjunction with polysorbates in oil toppings, cake mixes, and margarine applied to buns. Used in fine bakery toppings and coatings, fat emulsions, milk and cream analogues, beverage whiteners, liquid tea, fruit and herbal infusion concentrates, edible ices, desserts, sugar confectionary, cocoa-based confectionary, chocolate (prevention of fat bloom), emulsified sauces, dietary food supplements, yeast for baking, chewing gum, dietetic foods for special medical purposes, dietetic formulas for weight control, and as carriers and solvents for colours.

ESTOSPAN-80

Chemical Name

SORBITAN MONO OLEATE

CAS Number

1338-43-8

EEC No.

E 494

Origin

VEGETABLE

Applications

ESTOSPAN-80 is a lipophilic (Oil loving) surfactant. Used for preparing water in oil emulsions. It is used as an emulsifier for pharmaceuticals and cosmetics, Stabilizer for color materials, stabilizer for emulsion polymerizations, emulsifier for adjuvant of agrochemicals, emulsifier for water based metal process cutting oils, Surface coating type antistatic agents.

ESTOSPAN-80 is base raw material for manufacturing (Polysorbate -80/ Polyoxyethylene-80) which is further used as an emulsifier, solubilizers stabilizer. Dough conditioner in yeast-raised baked goods; foaming agent in beverage mixes; Bloom retardant in chocolate and sugar coatings; aerating agent, volume and texture improvement and anti-staling in cakes; emulsifier in coffee whiteners, dressings and sauces; Improves overrun and dryness in frozen desserts and icecream; Improves stability and texture in icings and fillings; emulsifier and improves extrudability in pet foods, flavor solubilizer in pickles; Improves overrun and texture in whipped topping.

ESTOSPAN-80 Hi

Chemical Name

SORBITAN MONO OLEATE (High oleic grade)

CAS Number

1338-43-8

EEC No.

E 494

Origin

VEGETABLE

Applications

ESTOSPAN-80Hi is a lipophilic (Oil loving) surfactant. Used for preparing water in oil emulsions. It is used as an emulsifier for pharmaceuticals and cosmetics, stabilizer for color materials, stabilizer for emulsion polymerizations, emulsifier for adjuvant of agrochemicals, emulsifier for water based metal process cutting oils, surface coating type antistatic agents.

ESTOSPAN-80Hi is base raw material for manufacturing which is further used as an (Polysorbate -80, Polyoxyethylene-80) emulsifier, solubilizers stabilizer. Dough conditioner in yeast-raised baked goods; foaming agent in beverage mixes; bloom retardant in chocolate and sugar coatings; Aerating agent, volume and texture improvement and anti-staling in cakes; emulsifier in coffee whiteners, dressings and sauces; improves overrun and dryness in frozen desserts and icecream; improves stability and texture in icing and fillings; emulsifier and improves extrudability in pet foods, flavour solubilizer in pickles; improves overrun and texture in whipped topping.

ESTOSPAN-85

Chemical Name

SORBITAN TRI OLEATE

CAS Number

26266-58-0

Origin

VEGETABLE

Applications

ESTOSPAN-85 is a lipophilic (Oil loving) surfactant. Used for preparing water in oil emulsions. Lipophilic emulsifier for W/O emulsion, also for O/W emulsion combination with hydrophilic emulsifiers like polysorbates. Widely used in nasal and metered dose inhalation dosage forms. Finds particular application as a dispersing agent in aerosols.

ESTOSPAN-85 is base raw material for manufacturing which is further used as an (Polysorbate-85/Polyoxyethylene-85) emulsifier for pharmaceuticals and cosmetics, emulsifiers and dispersants for pigments, emulsifiers for lubricants; emulsifier for pharmaceuticals and cosmetics, stabilizer for color materials, stabilizer for emulsion polymerizations, emulsifier for adjuvant of agrochemicals, emulsifier for water based metal process cutting oils, surface coating type antistatic agents.

ESTOSPAN-85 Hi

Chemical Name

SORBITAN TRI OLEATE (High oleic content)

CAS Number

26266-58-0

Origin

VEGETABLE

Applications

ESTOSPAN-85 Hi is a lipophilic(Oil loving) surfactant. Used for preparing water in oil emulsions. Lipophilic emulsifier for W/O emulsion, also for O/W emulsion combination with hydrophilic emulsifiers like polysorbates. Widely used in nasal and metered dose inhalation dosage forms. Finds particular application as a dispersing agent in aerosols.

ESTOSPAN-85 Hi is base raw material for manufacturing which is further used as an (Polysorbate-85/Polyoxyethylene-85) emulsifier for pharmaceuticals and cosmetics, emulsifiers and dispersants for pigments, emulsifiers for lubricants; emulsifier for pharmaceuticals and cosmetics, stabilizer for color materials, stabilizer for emulsion polymerizations, emulsifier for adjuvant of agrochemicals, emulsifier for water based metal process cutting oils, surface coating type antistatic agents.

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