

PRODUCT DATA SHEET

ESTOSPAN-60

Chemical Name

SORBITAN MONO STEARATE

CAS Number

1338-41-6

EEC Number

E 491

Origin

VEGETABLE

Specifications

Appearance Cream to tarry flakes /powder.

Acid value mgKOH/gm 10.0 max.
Saponification Value mgKOH/gm 147-157
Hydroxyl value mgKOH/gm 235-260
Moisture% 2 max.
Melting point 50-55
HLB value 4.7

Packing

25kg net HDPE paper laminated bags.

Storage

Store in cool and dry place away from sunlight at ambient temperature. The material should be retested after storage for one year.

Applications

ESTOSPAN-60 is a lipophillic(Oil loving) surfactant. Used for preparing water in oil emulsions. It is used an emulsifier for pharmaceuticals and cosmetic, 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 a 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 whitners, 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 breverage mixes; bloom retardant in chocolate and sugar coating; aerating agent, cosmetic formulations.

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