

PRODUCT DATA SHEET

ESTOSPAN-65

Chemical Name

SORBITAN TRI STEARATE

CAS Number

26656-19-5

EEC Number

E 492

Origin

VEGETABLE

Specifications

Appearance Cream to tarry powder

Acid value mgKOH/gm 17.0 max.
Saponification Value mgKOH/gm 170-190
Hydroxyl value mgKOH/gm 50-80
Moisture% 2 max.
Melting point 50-55
HLB value 2.1

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

ESTOSPAN- 65 applications include emulsifier for the preparation of water/oil emulsions, antifoaming 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), emusified 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.

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