

PRODUCT DATA SHEET

ESTOSPAN-80 Hi

Chemical Name

SORBITAN MONO OLEATE (High oleic grade)

CAS Number

1338-43-8

EEC No.

E 494

Origin

VEGETABLE

Specifications

Appearance Amber viscous oily liquid

Acid value mgKOH/gm 8.0 max.
Saponification Value mgKOH/gm 145-160
Hydroxyl value mgKOH/gm 193-209
Oleic acid content % 70.0 min.
Moisture % 2 max.
HLB Value 4.3

Packing

200kg HDPE barrel.

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-80Hi is a lipophillic (Oil loving) surfactant. Used for preparing water in oil emulsions. It is used 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) emulsiifier, 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-stailing 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.

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