

SOL SORBITAN MONOSTEARATE - (E 491)

DESCRIPTION

SOL Sorbitan monostearate (SPAN 60) is produced by the esterification of Sorbitol with commercial Stearic acid derived. It is a light cream to tan coloured hard waxy powder with a slight characteristic odor and bland taste. Product is USP complaint.

PHYSICAL/CHEMICAL SPECIFICATION

Appearance: Cream to Yellowish flakes/powder

Acid Value: Max. 10 mgKOH/g

Saponification Value: 145-160 mgKOH/g

Melting Point: 55-65 °C

Hydroxyl Value: 235-260 mgKOH/g

Moisture Content: 2% Max.

HLB Value: 4.7

HEAVY METALS

Heavy Metals (As Pb): Max. 10g/kg

Arsenic: Max. 3mg/kg

Mercury: Max. 1mg/kg

Cadmium: Max. 1mg/kg

APPLICATION

As a rehydration aid in the production of active dry yeast and as an emulsifier in food products like protective coating on fruits & vegetables, confectionery. Emulsifying agent in cake mixes, baked goods, puddings, whipped cream

STORAGE/SHELF LIFE

Store in a cool and dry place 25⁰ C -30⁰ C. 24 Months from the date of manufacturing.

PACKING

25 kg Paper Bag with inner lining