



Wellgo Chemical Technology Co., LTD

Sorbitan Esters

**PRODUCT NAME** WELLGO SPAN-Series

**PRODUCT TYPE** Emulsifier, food grade

**COMPOSITION AND DESCRIPTION**

Name of name	Chemical Name	Appearance	Physical and chemical indicators			HLB values
			Acid value (mgKOH/g)	Saponification value (mgKOH/g)	Hydroxyl value (mgKOH/g)	
Span-20	Sorbitan Monolaurate	viscous liquid	W 7.0	155~170	330~360	8.6
Span-40	Sorbitan Monopalmitate	Bead solid	4.5~7.5	140~155	270~305	6.5
Span-60	Sorbitan Monostearate	Bead solid	W 7.0	135~155	240~270	4.7
Span-65	Sorbitan Tristearate	Bead solid	W 15.0	176~188	60~80	2.1
Span-80	Sorbitan Monooleate	Oily liquid	W 8.0	145~160	193~210	4.3
Span-85	Sorbitan Trioleate	Oily liquid	W 15.0	165~180	60~80	1.8

Span20: Sorbitan Monolaurate CAS No.:1338-39-2 E493

Span40: Sorbitan Monopalmitate CAS No.:26266-57-9 E495

Span60: Sorbitan Monostearate CAS No.:1338-41-6 E491

Span65: Sorbitan Tristearate CAS No.:26658-19-5 E492

Span80: Sorbitan Monooleate CAS No.:1338-43-8 E494

Span85: Sorbitan Trioleate CAS No.:26266-58-0

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**APPLICATION AREAS:**

Sorbitan Esters is a chemically synthesized product of various fatty acids and sorbitol obtained from the fractionation of vegetable oils and fats. It can be used as a food emulsifier according to GB2760-2011, safe, non-toxic and non-irritating.

A series of products are obtained according to different types of fatty acids. This series of products are lipophilic and nonionic emulsifiers with an HLB value of 1.8 to 8.6 and can be dissolved in polar organic solvents and oils.

Span series products are widely used as emulsifiers in food, cosmetics and other industries.

As a food additive, it is widely used in cake oil, bread improvers and various beverages, and has the functions of emulsification, stabilization and foaming;

As a cosmetic additive, it can emulsify various oils and fats stably, such as: white mineral oil, silicone oil, animal oil, synthetic oil, etc. S-40, S-60, S-65 used in paste products have emulsification and thickening effect, S -80, S-85 can be used in ointment, in addition to emulsification, it can also improve the gloss of the emulsion and increase the oiliness;

Span is also used in other industries, such as: textile additives (oil, softener), metal processing aids (rust inhibitor, cutting fluid).

**PACKAGING, STORAGE AND TRANSPORTATION**

Storage :should be stored at 25 /77 °C max and 80% relative humidity max,

Away from sunlight and odorous products. It has a shelf life of 24 months in original package.

Packaging :Solid 25 kg/bag, liquid 25 kg/barrel, 200 kg/barrel. Customized packages are available .

Transportation: Storage and transportation by general chemicals.

**LEGAL STATU**

Sorbitan Esters meets the specifications laid down by the FAO/WHO, the EU, and the Food Chemicals Codex.

**ADDITIONAL SAFETY INFORMATION**

A Material Safety Data Sheet is available on request.

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