

Taian Green Industry Co., Ltd.

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TECHNICAL DATA SHEETS

1. Product name:

Polysorbate 80

2. Chemical Name:

Tween 80;

PEG-3 sorbitan oleate;

PEG-6 sorbitan oleate;

PEG-20 sorbitan oleate;

Sorbitan monooleate ethoxylate;

Polyoxyethylene sorbitan monooleate;

Polyethylene oxide sorbitan monooleate;

Polyoxyethylene glycol sorbitan monooleate

3. CAS No.:9005-65-6

4. MF:C32H60O10

5. MW:604.8

6. Technical specifications

Item	Specifications	Results
Appearance	Light yellow to yellow oily liquid	Light yellow oily liquid
Acid Value	≤2.0	1.5
Saponification Value	45~55	47.2
Hydroxyl Value	65~80	78.6
Residue on Ignition	≤0.25	0.18
Moisture	≤3.0	2.3
Lead	≤2	<2
Arsenic	≤3	<3
Conclusion	The results conforms with enterprise standards	

7. Usage

Polysorbate 80 can be used as emulsifier, dispersant, stabilizer, diffusing agent, lubricant, softener, antistatic agent, rust inhibitor, finishing agent, viscosity reducer,

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etc. In detergent production and metal surface rust cleaning, polysorbate 80 can be used as a component of cotton and viscose curtain oils. Polysorbate 80 can be used as an emulsifier in the production of polyurethane foam. In the food industry, polysorbate 80 is used as an ice cream emulsifier in an amount of 0.1% butter, which is generally about 1% in oil. Polysorbate 80 can also be used as a gas chromatographic fixative for the separation of alcohols, ketones and esters, and the separation of fatty acids and hydrocarbons. Polysorbate 80 is used as an O/W type food emulsifier, either alone or with Spa-60, Spa-65. Span-80 mixed use.

In the food industry, polysorbate 80 is used as a turbid agent for ice cream, emulsifiers such as bread, cakes, and candy, dispersants, and refreshing beverages. The dosage is 0.1% to 0.5% to prevent splashing of creamy food, aging of food, improvement of quality, increase of gloss, improvement of mouthfeel and improvement of softness.

Especially for cream chocolate toffee has a significant anti-blooming effect.

Polysorbate 80 can be used alone or in combination with food emulsifiers such as glycerides and sucrose esters to exert synergistic effects. Polysorbate 80 is also widely used in advanced cosmetics, textile, pharmaceutical industry as a solubilizer, also widely used in textiles, paints, emulsion explosives, pesticides, printing, petroleum and other industries as emulsifiers, stabilizers, lubricants, softeners, antistatic agents.

8. Package

180kg/drum