



Raj Chemicals Ltd.



SPECIFICATIONS

Product : Sorbitan Monostearate

Appearance : Waxy beads or flake

Colour : White or Yellow

Acid Value(mg KOH/g) : $\leq 5-10$

Saponification value (mg KOH/g) : 147-157

Hydroxyl value (mg KOH/g) : 235-260 or as per requirement

Lead (Pb) (mg/kg) : ≤ 2.0

General Characteristics:

Span 60 is made from stearic acid and sorbitol. It is widely used in instant dry yeast, cake emulsifying, spreading, margarine, coffee whiteners, whipping gels, shortening etc.

Storage and Self life:

Sorbitan Monostearate should be stored in dry and tight packaging below 25 C/77 F. Max 80% relative humidity. Keep away from sunlight. Self life is about 12 months.

Packing: Paper and PE woven bag with PE inner bag.

Legal Status:

Sorbitan Monostearate meets the specifications laid down by the FAO/WHO, the EU and the food Chemicals Codex, It is covered by EU reference No. E491 and by US FDA No.21 CFR 172.842.