



## Polysorbates/20/40/60/80

**SPECIFICATION:**T-20/T-40/T-60/T-80

**PACKAGING:**210kgs/Drum

## What is Polysorbates?

Polysorbates belong to food emulsifier category ,liquid form ,can be widely used in all kinds of food industries .

### Function:

Emulsification

Dispersion

Stabilization

Foaming

Defoaming

Polysorbate has strong emulsification, dispersion and stabilization effect, widely used in ice cream, chocolate, butter, bread and other industries.

## Applications



**Ice cream**

- Make the tissue mix evenly, delicate and smooth;
- Increase the volume of ice cream;



**Candy**

Prevent candy toffee oil separation phenomenon; •



**Chocolate**

- Improve the texture and increase flexibility;



**Bread**

Improve the expansion; •  
Prevent bread aging, bread soft; •



**Butter**

- Improve the stability of fat emulsion;



**Ice cream**

It can be used as a solvent for certain drugs; •  
It has hemolytic effect, with tween -80 having the weakest effect; •  
It can interfere with the effect of antimicrobial agents in solution; •

## Physical-chemical Characteristics

ITEMS	SPECIFICATION			
Product Name	Tween 20	Tween 40	Tween 60	Tween 80
Acid Value (mg KOH/g)	≤2	≤2	≤2	≤2
Saponification Value (mg KOH/g)	40-50	41-52	43-55	45-55
Hydroxyl Value (mg KOH/g)	96-108	90-107	81-96	65-80
Residue on Ignition (W/%)	≤0.25	≤0.25	/	≤0.25
Moisture(W/%)	≤3	≤2	/	≤3
Pb(mg/kg)	≤2	≤2	≤10	≤2

## Packaging - Storage and Transportation



**Packaging** :200kgs/215kgs/220kgs/IBC drum

**Storing** :Dry and ventilated environment at temperature below Máx. 30°C

**Transportation** :16.8mts for one 20GP container without pallets

