



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			
P roduct 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
P b(mg/kg)	≤2	≤2	≤10	≤2

Packaging - Storage and Transportation



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

Storing : Dry and ventilated environment at temperature below M áx . 30°C

Transportation : 16 .8 mts for one 20GP container without pallets

