



VEREMUL T 80 E 433

VEREMUL T 80 E 433 (Polysorbate 80) is a food additive consisting mainly in a partial fatty acid esters of sorbitane monooleate condensed with ethylene oxide.

SPECIFICATIONS

	Units	Limits	Methods
- Appearance at 25°C:		liquid or gelatinous mass	MA001
- Gardner colour:	Gardner range	6 max	MA188
- Water (K.F.):	%	3.0 max	MA013
- Acid value:	mgKOH/g	2.0 max	MA040
- Hydroxyl value:	mgKOH/g	65 - 80	MA043
- Saponification value:	mgKOH/g	45 - 55	MA042
- Arsenic (As):	ppm	3 max	esternal lab.
- Lead (Pb):	ppm	5 max	esternal lab.
- Mercury (Hg):	ppm	1 max	esternal lab.
- Cadmium (Cd):	ppm	1 max	esternal lab.
- Heavy metals (Pb):	ppm	10 max	MA072
- Dioxan:	ppm	5 max.	MA075
- Free ethylene oxide:	ppm	0,2 max.	esternal lab.
- Ethylen glycols	%	0.25 max.	esternal lab.



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APPLICATIONS

VEREMUL T 80 E 433 is used as emulsifying, gelling stabilizing or thickening agent in ice cream, ice cream mix, ice milk, ice milk mix, sherbet. It is also used for whipped vegetable oil topping and for whipped cream.

PACKAGING

VEREMUL T 80 E 433 is available in 60 kg drums as well as in 1000 kg no-returnable container.

STORAGE & HANDLING

Keep the product above +10 °C

Shelf life is 12 months

Read the MSDS before to handle or to use the product

CAS Number: 9005-65-6

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