
GLYCOSPERSE[®] O-20 KFG NON GMO

Polysorbate 80 Kosher Food Grade
POE (20) Sorbitan Monooleate
CAS#: 9005-65-6

Physical Properties

| | |
|---------------------------------|-----------|
| Acid Value, (mg KOH/g) | 2.0 Max |
| Saponification Valu, (mg KOH/g) | 45 – 55 |
| Hydroxyl Value, (mg KOH/g) | 65 – 80 |
| Moisture, KF, % | 3.0 Max. |
| Color, Gardner 1963 | 10 Max. |
| Viscosity @ 25°C CST | 345 – 445 |

Specifications and analytical methods are available upon request.

Typical Properties

| | |
|-------------------------|---------------------|
| Appearance @ 25°C | Clear, amber liquid |
| Odor | Bland |
| Dioxane (ppm) | 5 Max. |
| Ash% | 0.15 Max. |
| Peroxide Value, meq | 3.0 Max. |
| Oxyethylene Content, % | 65.0 – 70 |
| Specific Gravity @ 25°C | 1.060 – 1.090 |

Suggested Applications

As an emulsifier in:

- Ice cream, frozen custard, ice milk, fruit sherbet, and non-standardized frozen desserts.
- Yeast-defoamer formulations.
- Edible fats and oils in special dietary foods.
- Shortening or edible oils intended for food use not precluded by standards of identity.
- Whipped edible oil topping.

Solubilizing and dispersing agent in:

- Pickles and pickle products
- Vitamin-mineral preparations containing calcium caseinate in the absence of a fat-soluble vitamin..
- Fat-soluble vitamins in vitamin and vitamin-mineral preparations containing no calcium caseinate.
- Vitamin-mineral preparations containing both calcium caseinate and fat-soluble vitamins.
- Dill oil in canned spiced green beans.

The seller makes no warranty, expressed or implied, concerning the accuracy of any results to be obtained from the use of this information and no warranty is expressed or implied concerning the use of these products other than indicated within. The buyer assumes all risks of use and/or handling. No statement is intended or should be construed as a recommendation to infringe any patent

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Other applications:

Surfactant in production of coarse crystal sodium chloride.

Wetting agent in scald water for poultry defeathering followed by potable water rinse.

Dispersing agent in gelatin desserts and gelatin dessert mixes.

Adjuvant added to herbicide use and plant-growth regulator.

Defoaming agent in preparation of the creaming mixture for cottage cheese and low fat cottage cheese..

Surfactant and wetting agent for natural and artificial colors for use in barbecue sauce.

Packaging

Available in bulk shipments and 490 lb. net weight steel closed-head lined drums.

Material Source

This product is derived from tapioca and palm stearine.

Shelf Life

The Shelf Life of the product is three years from the date of manufacture. The product should be stored in a cool, dry area.

Regulatory Status

This product is found on the U.S EPA TSCA inventory and is approved under the following FDA regulations: 21 CFR 73.1, 21 CFR 73.1001, 21 CFR 172.515, 21 CFR 172.836, 21 CFR 172.838, 21 CFR 172.840, 21 CFR 172.842, 21 CFR 173.340, 21 CFR 175.105, 21 CFR 176.180, 21 CFR 178.3400 and 21 CFR 573.860.

This product meets the purity criteria as specified in Regulation (EU) No. 231/2012 of 9 March 2012 laying down specifications for food additives listed in Annexes II and III to Regulation (EC) No. 1333/2008

Manufacturing Location

Williamsport, Pennsylvania, USA

For further information, please contact our Technical Sales Support team at contact.allendale@lonza.com or at 800-365-8324.