

## Sucrose monolaurate

Cat. No. OPEM-003

Lot. No. (See product label)

### Introduction

#### Description

Sucrose monolaurate is a non-ionic sugar ester surfactant with excellent emulsifying, stabilizing and antibacterial properties, and it has good biodegradability. It is commonly used in food and cosmetics as an emulsifier, dispersant and antibacterial stabilizer; it is also applied in the pharmaceutical and biopharmaceutical industries.

#### Applications

This product is primarily used as an emulsifier, thickener, and antimicrobial agent in food, cosmetics, and pharmaceuticals; it can also serve as a green surfactant in personal care and biopharmaceutical formulations.

### Product Information

**Appearance** Milky white waxy solid

**CAS No.** 25339-99-5

**Molecular Formula** C<sub>24</sub>H<sub>44</sub>O<sub>12</sub>

**Molecular Weight** 524.6

**Purity** 95%

### Storage and Shipping Information

**Storage** 2-8°C