

Span 80

Cat. No. EXTZ-909

Lot. No. (See product label)

Introduction

Description

Span 80 (Sorbitan monooleate) is a nonionic, lipophilic surfactant produced by the esterification of sorbitol and sorbitan with oleic acid. It is an amber to brown viscous liquid with an HLB value of approximately 4.3, making it a highly effective water-in-oil (W/O) emulsifier and co-emulsifier. It is insoluble in water but dispersible in oils and organic solvents, and is frequently blended with higher-HLB polysorbate emulsifiers to fine-tune emulsion type and stability. Span 80 is used in foods as a W/O emulsifier for margarine, chocolate, and whipped products, in cosmetics for creams, lotions, and makeup removers, and in industrial applications including agrochemical emulsions, textile and leather processing, paints, and lubricants.

Product Information

Appearance

Amber to brown viscous liquid

Form

Viscous liquid

CAS No.

1338-43-8

Molecular Formula

C₂₄H₄₄O₆

Function

Water-in-oil emulsifier; Co-emulsifier; Dispersant

Solubility

Insoluble in water; soluble in oils and most organic solvents