

Hydrogenated Soybean Oil

Cat. No. EXTZ-920

Lot. No. (See product label)

Introduction

Description

Hydrogenated Soybean Oil is obtained by controlled catalytic hydrogenation of refined soybean oil, which converts part or all of the unsaturated fatty acid double bonds into saturated bonds and raises the melting point. The fully hydrogenated grade is a white to pale-yellow brittle solid that melts at 66-72°C into a transparent, pale yellow liquid. It consists mainly of triglycerides of stearic and palmitic acids. Hydrogenated soybean oil is a well-established pharmaceutical excipient, described in leading pharmacopoeias, used as a lubricant (1-6%) for tablets and capsules, as a matrix and coating auxiliary for controlled-release systems, as a viscosity regulator in oils and semi-solid preparations, and as a filler for liquid and semi-solid hard capsule formulations. In cosmetics it serves as an emollient, viscosity controller, and skin-conditioning ingredient. It is practically insoluble in water and easily soluble in dichloromethane and toluene.

Applications

Pharmaceutical, Cosmetic, Food

Product Information

Species

Glycine max

Appearance

White to pale yellow solid

Form

Solid (powder / flakes)

CAS No.

8016-70-4