

Sorbitan Oleate

Specification Sheet

Description: Non-ionic, vegetable-based, PEG-free liquid emulsifier. HLB value 4.3 (gives water-in-oil emulsions)

CAS: 1338-43-8

INCI Name: Sorbitan Oleate

Composition: Sorbitan Oleate, Water

Appearance: Yellow to amber viscous liquid, bland odor.

Benefits:

- Vegetable-based emulsifier and co-emulsifier for making stable water-in-oil creams and lotions.
- Compatible with all kinds of cosmetic oils and active ingredients.
- Very pleasant application properties.
- Often used with polysorbates or other high HLB emulsifiers.

Use: Can be added to formulas as is. Typical use level 2-10%. For external use only.

Applications: Lotions, creams, ointments, balms.

Solubility: Disperses in water.

Preservation: Preservative-free

Storage: Store in a closed container at a dry place at room temperature.

Country of Origin: USA

Raw material source: Sorbitol, oleic acid.

Manufacture: Sorbitan oleate is produced by esterification of sorbitan with oleic acid in a solvent-free mixture of fatty acids and molten anhydrous sorbitol with chemical catalysts.

Animal Testing: Not animal tested.



10800 231st Way NE
Redmond, WA 98053
Phone: 425-292-9502
makingcosmetics.com

GMO: No data available.

Vegan: Does not contain animal-derived components.

HS Code: 3402420000