

## Sorbitan Oleate

### Specification Sheet

**Description:** Non-ionic, vegetable-based, PEG-free liquid emulsifier. Yellow to amber viscous liquid, bland odor. Disperses in water. HLB value 4.3 (gives water-in-oil emulsions).

**CAS:** 1338-43-8

**INCI Name:** Sorbitan oleate

**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, usual concentration 2-10%. For external use only.

**Applications:** Lotions, creams, ointments, balms.

**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

**GMO:** Not tested for GMOs

**Vegan:** Does not contain animal-derived components