



TRI-TECH CHEMICAL COMPANY Pty Ltd.

9 – 11 Normanby Ave
Sunshine VIC 3020
PO Box 208
Sunshine VIC 3020
Australia

A.B.N. 75 006 192 525

Tel: +61 3 9311 5899
Fax: +61 3 9311 6299
Email: ttcc@ttcc.com.au

TRISOL 218 – GLYCEROL MONOOLEATE

TYPICAL PROPERTIES

Trisol 218 is an ester of fatty acid and glycerol. The largest component will be glycerol mono oleate, but it will also contain di-glycerides and tri-glycerides. The product is prepared by controlled reaction between canola oil and glycerol, and the exact fatty chain distribution will mirror that of canola oil. The product is made from non GM (genetically modified) canola oil, it can be Kosher certified if required.

The product has the following physical properties:

Chemical name:	glycerol monooleate
Appearance:	light yellow liquid at 30°C
Acid value:	< 6 mg KOH/g
Moisture content:	<1%
HLB:	approx 3.8

APPLICATIONS

Trisol 218 is insoluble in water having a HLB value of 3.8. It is widely used as an emulsifier, particularly in the food industry and personal care formulations, where it can also act as an excipient. It is also commonly used in defoaming applications such as juice processing, sugar refining, and washing of other cereal crops.

Trisol 218 can also be used in plasticizing PVC films or coatings.

PACKAGING AND STORAGE

Trisol 218 is generally packed in 200 litre steel drums or 1000 litre IBCs, however alternative packaging or bulk shipment is easily arranged. Packaging must be resealed after opening to ensure maximum shelf life, which is expected to exceed 12 months. We recommend testing prior to use for product greater than 12 months old.