

GLOMUL STS 22

TECHNICAL DATA SHEET

TDS/093/SQ0003 Rev 9/ 15-12-2025

Material No: SQ-0003

Description:

GLOMUL STS 22 is a sorbitan tristearate based on edible, refined, vegetable fatty acids.

Application:

GLOMUL STS 22 is suitable for cooking oil, margarine, spreads, confectionary fats and chocolate.

Advantages:

- Delays crystallization in cooking oil.
- Prevents blooming & stabilizes the confectionary fats and chocolate compound/ice cream coating.
- Provide smooth texture in margarine and spread based on hydrogenated low erucic rapeseed oil or hydrogenated sunflower oil.

Usage level:

Cooking oil	0.05 – 0.15 %
Margarine and spread (calculated on fat)	0.3 – 0.5 %
Confectionery fats	1.0 – 3.0 %
Chocolate compound/ coating	0.5 – 2.0 %

Ingredients:

Sorbitan tristearate (E 492/ INS 492)

Quality specifications:

Form	Beads
Acid value, mgKOH/g	2 Max
Iodine value, gI ₂ /100g	2 Max
Saponification value, mgKOH/g	176 – 188
Hydroxyl value, mgKOH/g	66 – 80
Melting point, °C	Approx. 55

Heavy metals:

Arsenic (As), ppm	3 Max
Lead (Pb), ppm	2 Max
Cadmium (Cd), ppm	1 Max
Mercury (Hg), ppm	1 Max

Storage:

GLOMUL STS 22 should be stored in cool and dry condition of non-tempered packaging of max 25°C of max 80% humidity. Keep away from direct sunlight.

Shelf life:

24 months

Packaging:

25 kg bag

Safety handling:

Safety Data Sheet is available upon request