

# MULSIFAN RT 163

## Emulsifier for triglycerides

### Chemical composition

Ethoxylated triglyceride

Appearance: yellow, viscous liquid  
Ionic character: nonionic

### Typical data

Active ingredient: 100 %  
HLB value: 7  
Solubility: soluble in ethanol, isopropanol, acetone;  
dispersible in water

### Application

MULSIFAN RT 163 is used for the emulsification of coconut fat, linseed oil, olive oil, castor oil, rapeseed oil, cotton seed oil, soybean oil, and other triglycerides.

The quantity of application should be 10 to 20 % MULSIFAN RT 163, referred to the fat or oil portion.

### Preparation of the emulsion:

Mix MULSIFAN RT 163 with the oil or melted fat, then emulsify slowly with water while stirring.

### Storage

Storage at low temperatures may cause turbidity or solidification which can be removed by gentle heating.

The above results have been obtained from trials in our laboratory and plant. In the light of changing conditions they can serve only as a guide and are therefore offered without obligation. We ask you to observe the possible rights of third parties.