Magrabar® IP-3500

TECHNICAL INFORMATION

Appearance: liquid
Color: opaque amber

Typical Properties:
- Specific Gravity at 25°C: 0.93
- Density (lbs/US Gallons): 7.8
- Viscosity at 25°C: 600 cP
- Solubility in Water: Dispersible

This information is intended as a guideline only and should not be used to issue specifications. Slight deviations do not affect application and capability of the product. For specifications please consult the Certificate of Analysis.

Properties/applications:
MAGRABAR IP-3500 is a 100% active, vegetable oil based, food grade defoamer that is derived from Identity Preserved (IP) non-GMO vegetable sources. It is non-ionic and free of preservatives. IP-3500 is designed to eliminate foam in protein and carbohydrate media. It is suitable for use in soybean, potato, dairy and other food processing applications.

IP-3500 contains identity preserved non-GMO vegetable oil and vegetable oil based emulsifiers and hydrophobic silica. All of the ingredients used in the manufacture of IP-3500 are either GRAS or are listed in the Code of Federal Regulations: Title 21, Section 173.340. It is suitable for addition to food with no limitations other than Good Manufacturing Practices.

IP-3500 will effectively control foam in soy and other protein based processes. It performs in a wide range of pH and has excellent foam hold down properties and carry through to downstream processes.

Storage/handling:
The shelf life of IP-3500 is one year for material stored in original, unopened containers. The product is a dispersion of silicon dioxide in vegetable oil that will normally show some settling during storage. Agitation will reconstitute the product.

IP-3500 should be protected from freezing during transportation and storage.

As with any vegetable oil based product, IP-3500 may oxidize on storage potentially leading to the development of off-flavors or odors. Storing the product sealed, in a cool location and protected from light will help retard oxidation.

Packaging:
- 55 gallon plastic Drums holding 430 lbs/195 kg net
- 330 gallon Tote holding 2,500 lbs/1,134 kg net and bulk quantities

Our technical suggestions are based on data from many experiments and cannot represent a warranty of any kind as to their performance in other formulations. Customers must always verify our product’s performance in their own systems. This technical data sheet replaces all previous issues.