



MAGRABAR[®] MD-3000

TECHNICAL INFORMATION



Appearance: powder
Color: white

Typical Properties: Bulk Density - Loose: 0.58 g/cc
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[®] MD-3000 is a dry antifoam effective in carbohydrate and protein process streams and can be blended into other dry powders to provide antifoaming action during reconstitution or used to prevent boil-over in microwave cooked foods. The recommended starting dosage for MD-3000 will vary with the application.

MD-3000 is formulated with organic maltodextrin, organic vegetable oil and organic wax along with organic emulsifiers and silicon dioxide. There is no practical limitation on its use other than good manufacturing practices. The product is certified by QAI to meet the requirements of the USDA National Organic Program and has US/Canada and US/EU Equivalency. MD-3000 is non-GMO Project Verified.

MAGRABAR products do not contain any ingredients required to be labeled under the U.S. Food Allergen Labeling and Consumer Protection Act or defined as substances or products causing allergies or intolerances in Annex II of EU 1169/2011 on the provision of food information to consumers or defined as a food allergen under B.01.010.1(1) of the Canadian Food and Drug Regulations. Refer to the Allergen Statement.

MD-3000 is certified Kosher Pareve and Halal and is free from animal derived ingredients.

Storage/handling: The shelf-life of MD-3000 is 12 months when stored unopened, in the original container, in a cool, dry location. MD-3000 is prepared from organic vegetable oil granulated with organic maltodextrin. Since the oil is granulated on a powdered substrate, the surface area is much larger than comparable liquid antifoams and care must be taken to protect the product. MD-3000 may oxidize over time and contact with air, heat, and light. The product should be stored sealed in opaque containers in a cool, dry location. Refrigeration will slow oxidation but care must be used to prevent condensation of water vapor in the product.

MD-3000 that is past the shelf-life may show oxidation of the vegetable oil component. The organoleptic properties should be evaluated to determine if off odors or flavors have developed from oxidation.

Packaging: 13 Gallon Fiberboard Drum 40 lbs. / 18 kg net
55 Gallon Fiberboard Drum 250 lbs. / 113 kg net

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. Nothing contained herein shall constitute a permission or recommendation to practice any invention covered by a patent without a license from the owner of the patent.

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