

MAGRABAR® MD-4960

TECHNICAL INFORMATION

Appearance: powder
Color: off-white

Typical Properties: Bulk Density - Loose: 0.55 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-4960 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. The recommended starting dosage for MD-4960 will vary with the application.

MD-4960 is formulated with identity preserved non-GMO vegetable oil, food grade emulsifiers and silicon dioxide on an identity preserved non-GMO maltodextrin carrier.

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-4960 is free from animal derived ingredients and does not contain soy or polydimethylsiloxane.

Storage/handling: The shelf-life of MD-4960 is 12 months when stored unopened in the original container, in a cool, dry location. MD-4960 is prepared from vegetable oil granulated with 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-4960 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-4960 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 275 lbs. / 125 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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