



MAGRABAR[®] PD-702 IP

TECHNICAL INFORMATION

Appearance:

Liquid

Color:

Opaque yellow to amber

Typical Properties:

Specific Gravity at 25°C:	0.94
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 PD-702 IP is a 100% active antifoam which is effective in a broad range of applications. It is formulated with non-GMO vegetable oils, propylene glycol mono and diesters of fatty acids, silicon dioxide and emulsifiers. PD-702 IP is certified Kosher Pareve and Halal.

All ingredients used in the manufacture of PD-702 IP are either GRAS or are listed in the US Code of Federal Regulations: Title 21, Section 173.340.

PD-702 IP may be appropriately used as a food processing aid in the EU, as defined in Regulation (EC) No. 1333/2008.

PD-702 IP consists of ingredients that have an E number or are considered a food and as such may be appropriately used as a food additive in the EU, subject to certain use limitations of select components; refer to the EU statement. Additional national regulations may apply.

Dosing/usage:

PD-702 IP should be fed directly to the foaming medium at a point prior to where foam is generated. The optimum use level must be determined experimentally and will vary with the severity of the foaming problem. It is suggested to start with 75 ppm of antifoam and gradually reduce the amount until the minimum effective use level is determined. PD-702 IP has excellent carry through and maintains effectiveness in processes downstream from the application point.

Storage/handling:

The shelf life of PD-702 IP is one year for material stored in original, unopened containers.

PD-702 IP is temperature sensitive and will become very viscous and difficult to pump at temperatures below 45° F / 7° C.

The product will normally show some settling during storage. Agitation will reconstitute the product.

As with any vegetable oil-based product, PD-702 IP 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:

5 gallon Pail holding 40 lbs / 18 kg net
55 gallon Drum holding 430 lbs / 195 kg net
275 gallon Tote holding 2,200 lbs / 998 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.

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