



MAGRABAR® J-405 IP

TECHNICAL INFORMATION

Appearance: Liquid
Color: Clear amber

Typical Properties: Density (Lbs./US Gallons): 7.9
Acid Value: <6.0

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 J-405 IP is a food grade ester with unique surface-active properties derived from non-GMO materials.

It can be used in a variety of applications including as an antifoam in the cooking of sugar syrups, an antifoam and de-aerating agent in the cooking and filling of jams and jellies and as an emulsifier for cooking oils, ice cream, cosmetics, pharmaceuticals, and other oil-in-water emulsions.

The components of J-405 IP are mono- and diglycerides with propylene glycol as a carrier and are listed as GRAS under 21 CFR 184.

MAGRABAR J-405 IP is certified Kosher Pareve and Halal.

Storage/handling: MAGRABAR J-405 IP has a shelf life of twelve months when stored in original, unopened containers.

Long term storage in a cool, dry location away from sunlight and sources of heat is recommended. Keep containers closed when not in use.

Packaging: 5 gallon Pails holding 40 lbs. / 18 kg net
55 gallon plastic Drums holding 430 lbs. / 195 kg net
275 gallon Tote holding 2,200 lbs. / 998 kg

NOTE: The information given herein is correct to the best of our knowledge. However, no warranties expressed or implied are made by Magrabar LLC with respect to products described or information set forth herein. 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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