



MAGRABAR® PD-4446

TECHNICAL INFORMATION

Defoamer for food processing

Appearance: Liquid
Color: Clear amber

Typical Properties:

Specific Gravity at 25°C:	0.94
Density (lbs/US Gallons):	7.90
Viscosity at 25°C:	150 cP
Solubility in water:	Emulsifiable

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-4446 is a 100% active defoamer based on a combination of vegetable oil and polyols that is designed to eliminate foam in a broad range of applications. PD-4446 rapidly knocks down existing foam and is persistent in keeping foam levels low throughout the process.

PD-4446 contains materials listed in the Code of Federal Regulations: Title 21, Section 173.340 – defoaming agents for food processing.

PD-4446 is certified Kosher Pareve and Halal.

Dosing/application: Dosage rates and methods will vary depending on the specifics of each application. Generally, PD-4446 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 100 ppm of antifoam and adjust as needed until the minimum effective use level is determined.

Storage/handling: The shelf life is one year from the date of manufacture for material stored in original, unopened containers.

Always mix prior to use.

The vegetable oil base of PD-4446 may oxidize when exposed to heat, light, and oxygen. It is recommended to store sealed containers in a cool, dark location.

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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