



# MAGRABAR<sup>®</sup> MD-3500

## TECHNICAL INFORMATION

<b>Appearance:</b>	powder
<b>Color:</b>	white
<b>Typical Properties:</b>	Bulk Density - Loose: 0.66 g/cc
	Bulk Density – Packed: 0.91 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-3500 is a food grade, dry antifoam for use in powdered drink mixes, instant noodles and other dry products. MD-3500 can be readily formulated into dry mixtures eliminating foaming during reconstitution with water or during cooking by the consumer or other end-user.

The recommended starting dosage for MD-3500 will vary with the application. There is no practical limitation on its use other than good manufacturing practices.

MD-3500 is formulated with maltodextrin, vegetable oil, food grade emulsifiers and silicon dioxide. It complies with the Code of Federal Regulations 21 CFR 173.340, Defoaming agents.

**Storage/handling:** MD-3500 may oxidize with time and contact with air, heat, and light. 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. Refrigeration will slow oxidation further. The product should be stored in opaque containers as even fluorescent lighting can accelerate degradation of the oil.

The shelf-life of MD-3500 is 12 months when stored unopened, in the original container, in a cool, dry location.

**Packaging:** 13 Gallon Fiberboard 40 lbs/18 kg net  
55 Gallon Fiberboard 300 lbs/136 kg net

*Our products are allergen free, free from animal derived ingredients and certified Kosher Pareve and Halal.*