



Magrabar PD-602 EU

TECHNICAL INFORMATION

Appearance: liquid
Color: opaque pale amber

Typical Properties:

Specific Gravity at 25°C:	0.94
Density (lbs/US Gallons):	7.8
Viscosity at 25°C:	1,000 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-602 EU is 100% active antifoam which is effective in a broad range of applications. It complies with the Code of Federal Regulations: Title 21, Section 173.340 – defoaming agents for food processing. It is formulated with approved vegetable based surface-active agents, vegetable oils, and hydrophobic silica. PD-602 is certified Kosher Pareve and Halal.

PD-602 EU 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-602 EU has excellent carry through and maintains effectiveness in processes downstream from the application point.

PD-602 EU will effectively control foam and increase efficiency in whey evaporators. It promotes wetting of the evaporator surfaces and flow of the concentrated whey as it increases in solids. This results in less fouling, more efficient evaporation, and easier cleaning of evaporator surfaces.

PD-602 EU is also useful in many fermentation processes based on carbohydrate or protein feed stocks. It is also effective in the effluents from these processes as well as in clean-in-place applications.

Storage/handling:

The shelf life of PD-602 EU is one year for material stored in original, unopened containers.

PD-602 EU is temperature sensitive. This product must be protected from freezing. PD-602 EU will become very viscous and difficult to pump at temperatures below 45° F.

The product is a dispersion of silicon dioxide in vegetable oil that will normally show some settling during storage. Agitation will reconstitute the product.

As with any vegetable oil based product, PD-602 EU 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
330 gallon Tote holding 2,500 lbs/1135 kg net and bulk quantities

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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