# 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: | 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-702 is a 100% active antifoam which is effective in a broad range of applications. It is formulated with vegetable oils, propylene glycol mono and diesters of fatty acids, silicon dioxide and emulsifiers. PD-702 is certified Kosher Pareve.

PD-702 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 has excellent carry through and maintains effectiveness in processes downstream from the application point.

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

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

PD-702 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.

**Storage/handling:**

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

PD-702 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 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

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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.