



MAGRABAR® PD-3661

TECHNICAL INFORMATION

Appearance: liquid
Color: opaque amber

Typical Properties:

Specific Gravity at 25°C:	0.95
Density (lbs/US Gallons):	7.9
Viscosity at 25°C:	450 – 1,500 cPs
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-3661 is a non-ionic, food grade defoamer designed to eliminate foam in protein and carbohydrate media.

PD-3661 is certified Kosher Pareve and Halal. All ingredients used in the manufacture of PD-3661 are either GRAS or listed in the Code of Federal Regulations: Title 21, Section 173.340.

PD-3661 contains edible vegetable oil, vegetable based emulsifiers and hydrophobic silica. It may be used up to 1,000 ppm in food products, including dairy products such as whey, cheese and other milk based products.

In potato processing, it must be limited to no more than 500 ppm based on the finished potato product processed.

Storage/handling: The shelf life of PD-3661 is one year for material stored in original, unopened containers. 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-3661 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.

PD-3661 is temperature sensitive. This product must be protected from freezing during transportation and storage.

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/998 kg net and bulk quantities

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

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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