

EM 1463 Food grade 350 cSt polydimethylsiloxane emulsion

Description

This product is a food grade emulsion of a polydimethylsiloxane fluid.

Key Features

- Best in class dilution and formulation stability
- Has shown industry-best dilution stability at 1% actives
- Proven in food grade applications
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Key Applications

- Mold Release
- Chain lubricant
- Food contact release agent
- Incidental food contact lubricant

Application

EM 1463 is a high performing, ultrafine particle size emulsion of 350 centistoke polydimethylsiloxane fluid that is 35% active and has been formulated for direct food contact application. EM 1463 is designed to be used as a denesting, antistatic release agent as well as conveyor chain lubricant in direct food contact applications.

Use and Cure Information

This product can be diluted in water or an aqueous media before use. If unsure where to start the dilution, it is recommended to dilute one-part product to 30 parts water/aqueous media. This dilution is then applied to the food contact surface by spraying, wiping, brushing, or dipping.

Health & Safety

This product is not intended for pharmaceutical use. It is the responsibility of the user to ensure acceptable compatibility with intended food contact surfaces.

Revision Date 25 Jan 2023
Revision No 8
Download Date 18 May 2024

Property

Product

% Silicone

Appearance

Base Fluid Viscosity (cst)

Density

Viscosity (cst)

pH

Addition Rates

Dosage - 1

Storage

Max Storage Temperature

Min Storage Temperature

Packaging

Shelf Life

Test Method Value

35 %

White Emulsion

350

BS ISO 2781 0.97 g/cm³

20

5

1 part product to 30 parts water/aqueous media

40 °C / 104 °F

4 °C / 39 °F

460 lb. Drums or 2200 lb. Totes

12 mths