



Tau Chemicals Inc



### **OLINDRONAL PF**

**1. Purpose:** Emulsifying agent for the production of yeast with a plastifying effect. It protects the yeast from drying out and gives a bright surface.

**2. Chemical composition:** mixture of natural fatty acid esters in edible oil (E 471, E 477)

**3. Properties:**

appearance:	light-brown liquid
active substance:	100 %
pH-value (10 %):	5,5 - 7,0
density (20° C):	0,94 ± 0,02 g/cm <sup>3</sup>
viscosity (20° C):	60 - 100 mm <sup>2</sup> /s

**4. Point of addition:**

- a) direct into the extruding press
- b) on the filter cake within the last third of the rotary filter
- c) into the yeast cream before the filter

**5. Mode of addition:** concentrated, also as a waterbased emulsion (1:5 - 1:10)

**6. Quantity used:** 0,05 - 0,2 % on yeast with a dry substance of approx. 30 %

**7. Storage stability:** at least 24 months in closed original containers at room temperature under proper storage conditions. Protect from direct sunlight. Below 10° C cloudiness can appear but will disappear again when warmed up to 30° - 40° C.

**8. Additional:** OLINDRONAL PF is appropriated for production of food. It is in accordance with "Food and Drug Administration of USA", § 173.340.

**All results have been obtained from trials in our laboratory and plant. In the light of changing conditions, they can serve only as a guide, and are therefore offered without obligation. We ask that the possible rights of third parties are observed.**