Technical Data Sheet

STRUKTOL® J 600

Auxiliary product for the yeast industry (technical processing aid)

Chemical Composition

Combination of hydrophobic and hydrophilic fatty acid esters

Properties

Appearance yellowish, clear liquid
Odour neutral
Density 945 kg/m³ at 20 °C
Viscosity 60 mPa.s at 25 °C
Flash point > 200 °C
pH-value 6.0 at 20 °C

Toxicological behaviour for details please see the currently valid material-safety-data-sheet

Ecological behaviour for details please see the currently valid material-safety-data-sheet

Storage stability at least 12 month at adequate storage; at +5 °C there will be a slight separation, which will disappear at higher temperatures and which has absolutely no influence on the effectiveness of the product.

The data given are typical values which are not intended for use in preparing specifications. For test methods refer to the corresponding supplement.
Description

**STRUKTOL® J 600** consists of a hydrophobic and a hydrophilic molecule. This composition is decisive for the emulsifying effect and the other properties of the product. **STRUKTOL® J 600** is non-ionogenic and thus the emulsion between **STRUKTOL® J 600** and the extracellular water is stable against anion- or cationactive substances.

**Recommendations for application**

It is well known that sometimes it is difficult to put solid yeast into pounds as the line breaks. **STRUKTOL® J 600** will improve the plastic properties of the yeast with high amount of dry substance and at the same time give a light appearance to the yeast.

The application of **STRUKTOL® J 600** should be dosed into the extruder or into the worm press. In order to obtain a better distribution in the extruder, it is possible to dilute **STRUKTOL® J 600** with water in the relation 1:2. **STRUKTOL® J 600** forms an emulsion with the extracellular water and thus will brighten the yeast and also prevent quick drying of the yeast. The dosage of **STRUKTOL® J 600** should be between 0,15 and 0,3 % calculated on baking yeast with 27 % dry substance.

**Advantages at the use of STRUKTOL® J 600**

**STRUKTOL® J 600** will make the solid yeast smooth.  
**STRUKTOL® J 600** will brighten the yeast.  
**STRUKTOL® J 600** prevents quick drying of the yeast.  
**STRUKTOL® J 600** serves as a lubricant while packing the yeast into pounds.  
**STRUKTOL® J 600** is odourless.  
**STRUKTOL® J 600** is tasteless.

The suggestions for application and usage of our products as well as possible proposed formulations are meant to advise only to the best of our knowledge. This information is without obligation and does not release customers from their own testings to ensure suitability for intended processes and use. Liability is only accepted in case of intention or gross negligence. Liability for any defects caused by minor negligence are not accepted. Each producer is responsible and liable to observe legislation and patent rights of third parties. This new leaflet replaces all previously printed documentation.

Alterations reserved. 08/08/2016

Schill + Seilacher "Struktol" Aktiengesellschaft    Moorfleeter Straße 28    22113 Hamburg    Germany  
Phone: +49 40 73362-0    Fax: +49 40 73362-194    E-Mail: info@struktol.de