Technical Data Sheet

STRUKTOL® J 600 A

Auxiliary product for the yeast industry (technical processing aid)

Chemical Composition

Combination of hydrophobic and hydrophilic fatty acid esters

Properties

Appearance clear, yellowish liquid
Odour neutral
Taste 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 months 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 A 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 A is non-ionogenic and thus the emulsion between STRUKTOL® J 600 A 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 A 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 A should be 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 A with water in the relation 1:2. STRUKTOL® J 600 A 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 A should be between 0,15 and 0,3 % calculated on baking yeast with 27 % dry substance.

Advantages at the use of STRUKTOL® J 600 A

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