

## 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.

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Revision No 8  
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### Property

#### Product

% Silicone  
Appearance  
Base Fluid Viscosity (cst)  
Density  
Viscosity (cst)  
pH

### Test Method Value

35 %  
White Emulsion  
350  
BS ISO 2781 0.97 g/cm3  
20  
5  
Addition Rates  
Dosage - 1 1 part product to 30 parts water/aqueous media  
Storage  
Max Storage Temperature 40 °C / 104 °F  
Min Storage Temperature 4 °C / 39 °F  
Packaging 460 lb. Drums or 2200 lb. Totes  
Shelf Life 12 mths