

Fast Facts Magnesol® XL



Minerals extracted from the crust of the earth are used in a certified, technologically controlled process to produce Magnesol®. The result is a non-soluble magnesium silicate based powder with extraordinary ultrafine filtration and regeneration properties when used in food oils and fats. Magnesol® binds particles that are smaller than 1 µm and absorbs any unwanted discolorations, odors and off-flavors in the oil. Every time it is used Magnesol® also reduces the polar compounds, i.e. the sum total of all spoiling and substances, in your oil.

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Product Information

Magnesol® XL

Trade name Magnesol® XL

Manufacturer The Dallas Group of America, Inc.

Ingredients acc. to CAS No. 1343-88-0

Magnesium silicate, min. 97%

Excerpts from the safety data sheet

Approximate chemical formula: $MgO_{2,6}SiO_2 \cdot H_2O$. Physical normal state at 20°C: white odorless powder. Water solubility: insoluble. Polymerization: does not and cannot occur. Water hazard classification: not known to be a hazardous substance.

This product does not contain any ingredients classified by the IARC, NTP, ACGIH or OSHA as likely or probable causes of cancer in human beings. EINECS no.: 215-681-1, EU E-number: E533a(i), A. 21 CFR Part 182, Subpart C - GRAS.



Application

Suitable for all manual and conveyor belt fryers; no specific manufacturer and fill volume requirements, for all types of frying oil and fat and for use with a filter box or filter cart with pump unit.

User industries

Chain restaurants, hotels, bakeries, corporate or institutional cafeteria kitchens, restaurants.

Consulting and support

If you want to know more about Magnesol®, please contact us to make arrangements. Solfina AG and its sales partners service Switzerland, Austria, France, Croatia, Slovenia and Liechtenstein. Please visit solfina.ch to find your direct contact for your country.



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