



Foodmax DDO

Vegetable based dough divider oil

Description

Foodmax DDO is produced from highly refined vegetable base oil (edible vegetable oil with sunflower lecithin (E-322) to warrant a trouble free and extremely clean operation when used as a dough divider oil. Both products offers direct contact lubrication in dough dividing applications in case the use of mineral lubricants are not allowed because of local of domestic regulations.

Applications

Foodmax DDO is suitable for use as dough divider oil and 3-H approved for direct contact with foodstuff. Ensures excellent release of dough in bowls, chutes, choppers and dividers in bakery processes. Foodmax DDO can be applied by spraying, brushing and centralized lubrication.

Note: Allergens: This product is produced in a manufacturing facility where lecithin from soybean source is used. The risk assessment for cross contamination with Soy protein shows such risk, that it can be eliminated.

Benefits

- Non-toxic and biodegradable
- High stability to oxidation
- Resistant to gum formation
- No odour on finished product and does not affect taste
- Can be applied with automatic spray systems, hand spray or brush
- Better preservation of materials
- Does not contain paraffinic components

Typical performance data

	Test method	DDO 32	DDO 68
Colour		Clear yellowish	
Base oil		Refined vegetable oil	
Viscosity @ 40 °C, cSt	ASTM D-445	32.4	68
Viscosity @ 100°C, cSt	ASTM D-445	7.3	12.3
Viscosity Index	ASTM D-2270	198	181
Density @ 20 °C, g/cm ³	ASTM D-1298	0.920	0.930
Flash point, °C, min	ASTM D-92	250	250
Pour point, °C, min	ASTM D-97	-27	-22
Biodegradability,%	OECD 301B	>90	>95
Skin irritation potential	OECD 404	Non irritating	Non irritating
Halal approval	-	Yes	Yes
Kosher approval	-	Yes	Yes
NSF approval	-	Yes	Yes

All performance data on this Technical Data Sheet are indicative only and can vary during production

Matrix Specialty Lubricants BV - info@lubes-portal.com – www.lubes-portal.com