



FLO-GARD™ 915

Flow Conditioning Silica

FOOD

FLO-GARD™ 915 silica is a synthetic silicon dioxide specifically designed for optimizing free-flow properties in fine to ultra-fine particle-size food ingredients.

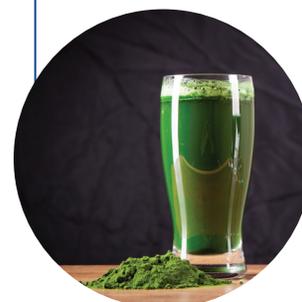
Properties and Characteristics

Flo-Gard 915 silica is a finely milled precipitated silica with a typical median particle size of 10 microns by Laser Diffraction. *Flo-Gard* 915 silica is a highly absorptive white powder that is odorless and tasteless. It has a BET-5 point surface area of 195 m²/g, is amorphous in structure, and has a neutral pH. *Flo-Gard* 915 silica blends easily and can be metered directly into the process stream, mixer, or spray dryer discharge stream.



Applications

- Salt and seasoning powders
- Powdered drink mix
- Powdered instant coffee
- Food flavoring
- Gravy mixes
- Dairy and non-dairy creamers



Flo-Gard 915 – Typical Properties

Particle Size, µm	10
DOA Oil Absorption Number, mL/100g	265
pH	6.9
Moisture (as packaged), Wt.%	5.0
Residual salt (as Na ₂ SO ₄), Wt.%	.5 maximum

