SIPERNAT® 380

The Optimal Conditioning Agent for Fine Particle Size Formulations

Tackle the Root Cause of Many Caking and Poor Flow Issues with SIPERNAT® 380

Problematic caking and lumping issues, as well as inconsistent flowability, can create serious challenges for powdered food products and ingredients during production, processing, storage and consumer use. In many instances, extremely fine particle food ingredients may serve as the source of the problem and are difficult to dose accurately.

As an ultra fine, high density, medium surface area, precipitated silica, **SIPERNAT® 380** allows for easy dispersion while making it an ideal solution for hygroscopic ingredients and formulations.

Products which may benefit from SIPERNAT® 380

- Vegetable Powders
- Savory and Fruit Flavors
- Fine particle size salts
- Drink mix powders

Benefits & Advantages of SIPERNAT® 380

- **Easy Dispersion**
  With its very small particle size and high density, SIPERNAT® 380 easily disperses during the blending process and enables coverage of small substrates.
- **Consistent Metering**
  As an effective free-flow agent, SIPERNAT® 380 enhances production rates and optimizes flowability for accurate dosing.
- **Improves Product Quality**
  SIPERNAT® 380 enables consistent quality with less rejected product resulting from caking and inaccurate dosing.
- **Promotes Manufacturing Efficiency and Sustainable Processes**
  Minimizing shutdowns and promoting continuous production, SIPERNAT® 380 fosters efficient production processes to reduce energy use and material waste.

CHOLESTEROL-FREE · CRUELTY FREE® · GLUTEN FREE® · NO CALORIES · KOSHER · VEGAN · HALAL

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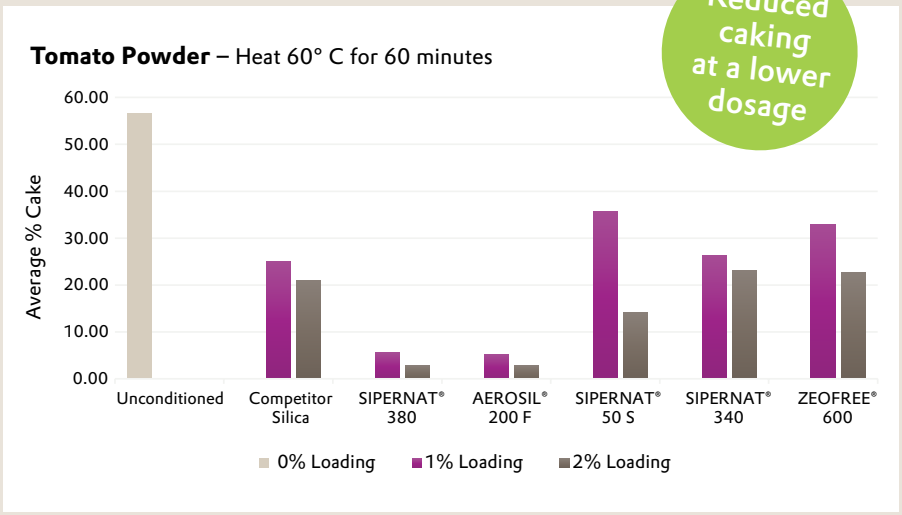
Reduced Caking at Minimal Dosage

Example: Tomato Powder

Even at lower dosage levels, **SIPERNAT® 380** demonstrations superior anti-caking performance compared to other silica and silicate grades for tomato powder.

Due to its small particle size and good absorptivity, **SIPERNAT® 380** can coat substrates such as vegetable and fruit powders, serving as the optimal spacer and conditioning agent for such problematic ingredients.



PRODUCT	DOA OIL ABSORPTION (ml/100g)	MEDIAN PARTICLE SIZE (µm)	LOSS ON DRYING (%)	pH	SPECIFIC SURFACE AREA (m^2/g)	TAMPED DENSITY (g/L)	REGIONAL AVAILABILITY
SIPERNAT® 380	230	0.3	≤8.0%	4.0	165	75	North America

The given data are typical values. Specifications are available on request. Evonik strives for quality, consistency and reliability.

Evonik precipitated silica and silicates comply with various global regulatory requirements, i.e. FDA 21 CFR 172.480, 173.340,160.105, and the FCC Silicon Dioxide monograph. Please contact Evonik for specific information regarding regulatory approvals.

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