

EURORESIN DA201E-FG

ION EXCHANGE RESIN FOR FOOD APPLICATIONS

PRODUCT INFORMATION

Highly porous synthetic adsorbent resin

EURORESIN DA201E-FG is a highly porous synthetic adsorbent resin based on polystyrene-divinylbenzene matrix characterized of high hydrofobicity. A controlled pore size distribution and large surface area offer excellent adsorption capacity for a wide range of organic molecules as anthocyanins and tannins from grape juice and skin. Thanks to the high DVB content the resin is particularly resistant to osmotic shocks. EURORESIN DA201E-FG is indicated for the absorption of polyphenols or flavonoids present in fruit juices and in agri-food solutions, for the discoloration of grape, apple and other juices. This resin is also used for the production of natural extracts when the adsorbed organic molecules are recovered by regeneration with alcohol or caustic soda plus cationic resin. EURORESIN DA201E-FG is also used for debittering of citrus juices and their derivatives. EURORESIN DA201E-FG complies with the existing UE and US food processing rules and regulations

CHARACTERISTICS

Surface area m ² /g	≥ 1100
Average Pore Diameter nm	6-8
Pore volume ml/g	1.5 - 1.8
Water retention %	60 - 70
Bulk density g/ml	0.63 - 0.73
Special density g/ml	1.03 - 1.10
Particle size %	(0.315 - 1.25mm) ≥ 95
Appearance	Light tellow spherical

REFERENCE INDEXES FOR OPERATION

pH range	1 - 10
Max operating temp (°C)	120 °C
Regenerate solution	NaOH 4%, EtOH, IPA
Consumption of regenerate	40 - 45 g NaOH 100% / lt resin
Flow rate of regenerate solution	2 - 5 m ³ /h/m ³ resin

Packing: 25 lt bags, 1000 lt big bags

EURORESIN CTC® S.r.l.

Via dei Platani, 635 • 26034 PIADENA DRIZZONA (CR) • Tel 0375.980133 • Cell. 335.6386094
e-mail: pncsrts@gmail.com • Technical dept: +39 3357867342