

food

RESINDION RESINS FOR FOOD TREATMENTS

TDS03075

SEPABEADS SP825 - Synthetic Adsorbent

TDS 03075

SEPABEADS SP825

SEPABEADS SP825 is a highly porous synthetic adsorbent based on a styrene and DVB copolymer with a calibrated pore structure and a medium hydrophobicity degree.

Its composition complies with the existing food processing rules and regulations.

APPLICATIONS

- Antibiotics recovery and purification
- Vitamines, nucleic acids, enzymes, steroids, proteins, amino-acids recovery / separation and purification
- Sugar solutions decolorization
- Natural dyes removal and recovery
- Fatty acids adsorption.

TYPICAL CHARACTERISTICS

Colour and physical form	:	Yellowish brown transparent	spherical beads
Moisture content	:	52 ÷ 62	%
Pore volume	:	1.4	ml/g approx.
Surface area	:	1000	m ² /g approx.
Pore radius peak	:	50 ÷ 60	Angstrom
Particle size range	:	0.25 ÷ 0.6	m m (below 250 µ 10% max)
Effective size	:	0.25 min	m m
Uniformity coefficient	:	1.6	max
Operating pH range	:	0 ÷ 14	
Standard packaging	:	25 or 1000	litre bags
Swelling tendency	:		
- water	:	1.0	
- methanol	:	1.25	approx.
- acetone	:	1.25	approx.
Specific gravity	:	1.01	g/ml approx.

Resindion S.r.l.

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