DOC NO	REV	ISSUED	CLASS
TDS-JETOX107	01	09/2026	Silicone Emulsion · Food

TECHNICAL DATA SHEET

Jetox 107 Food Grade Silicone Emulsion

ACTIVE CONSTITUENTS	BASE FLUID VISCOSITY 25 °C	SPECIFIC GRAVITY 25 C
approx. % 60	350 mm_2/s approx.	1.0 approx.

DESCRIPTION

Jetox 107 is a food grade general-purpose non-ionic aqueous emulsion containing 60% of a medium viscosity polydimethylsiloxane.

BENEFITS

- Small particle size (<1 micron) giving good stability
- Good dilution stability up to 2% in water .
- Low viscosity giving good wetting and less streaking
- Neutral pH which prevents corrosion to machinery
- Nonylphenol free surfactant system which is environmental friendly

REGULATORY COMPLIANCE

The ingredients of Jetox 107 are in compliance with the following regulations:
- EU Regulation 10/2011: plastic materials and articles intended to come into contact with food.
- FDA 21 CFR 176.170, 176.180: Components of paper and paperboard in contact with foods.
- FDA 21 CFR 181.28: Release agents.
- FDA 21 CFR 176.200 and 176.210: Defoaming agents used in the manufacture of paper/paperboards and coatings.

For more detailed regulatory information, please ask for Jetta Food Ingredient Declaration.
National regulations applicable in the countries concerned must be observed. This product is neither tested nor represented as suitable for medical or pharmaceutical uses.

HOW TO USE

Dilution of the material prior to use should be done with water, provides an excellent means for incorporating low concentrations of silicone emulsion accurately and economically. Such dilution may provide greater ease of handling and more effective use of silicone.
A Product Safety Data Sheet should be obtained from your JETTA office prior to use.
ATTENTION: Before handling, read product information, Product Safety Data Sheets and container labels for safe use, and any physical and/or health hazard information.

KEY PERFORMANCE PROPERTIES

- Afford excellent de-nesting properties
- Small particle size giving good dilution stability
- Low viscosity polymer provides uniform wetting and leveling
- Neutral pH which prevents corrosion to machinery
- Nonylphenol free surfactant system which is environmental friendly

APPLICATIONS

- Release agent for food packaging materials
- Release agent for bakery, batter and frying applications
- Release agent for food and beverage containers, trays, cups, cans, cutlery

PARAMETER	UNIT	VALUE
Appearance		**homogeneous, milky white**
Active constituents,		**approx. % 60**
Type of emulsifier		**non-ionic**
Specific gravity at 25 C, approx. (ASTM D445)		**1.0**
Viscosity of the base fluid at 25 °C, approx. mm_2/s		**350**
pH, approx.		**4 – 9**
Diluent		**water**