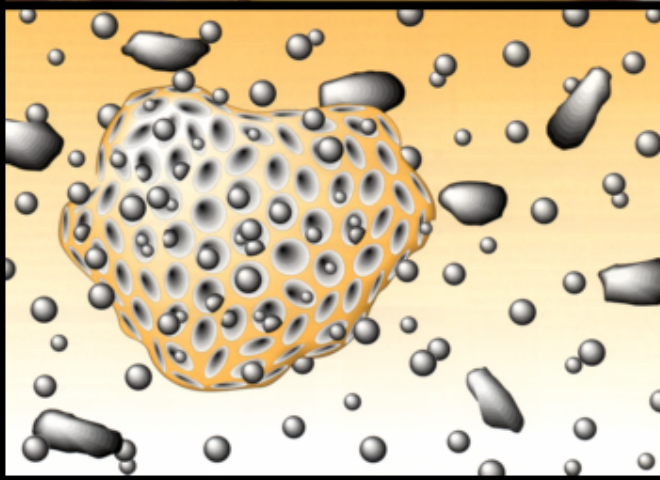


BRITESORB™ Oil Treatment...

For Longer Oil Life and
Improved Food Quality



Typical Properties of BRITESORB™ C935

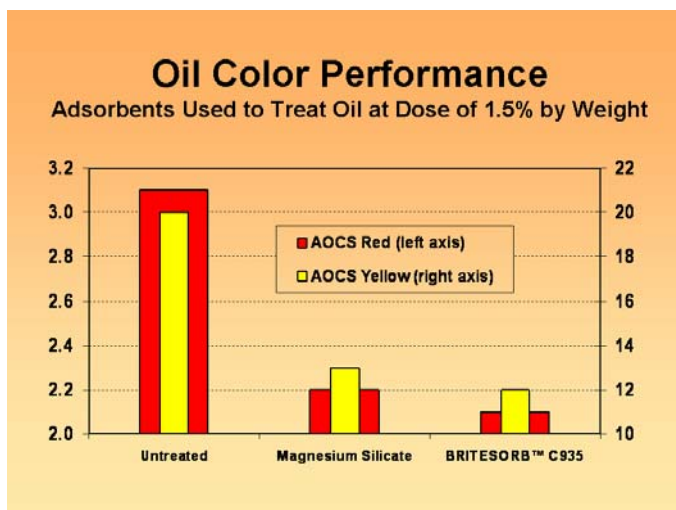
Silicon dioxide, ignited basis (%)	>94
pH	8.4
Surface area (m ² /g)	535
Pore volume (mL/g)	1.2
Magnesium (%)	1.5
Loss on drying @ 105°C (%)	3
Loss on ignition @ 1100°C (%)	<8.5
Median particle diameter (µm)	40
Water-soluble salts (%)	<5

BRITESORB™ C935

BRITESORB C935 is a silica gel product developed by PQ Corporation for the treatment of edible frying oils to extend their life and improve the quality of fried food. BRITESORB C935 is a pure white powder that is added to the oil and then removed by filtration following a brief contact time. The powder particles adsorb oil impurities onto the enormous surface area contained within their extensive internal pore structure. BRITESORB oil treatment products are manufactured in our state-of-the-art production facilities to meet all regulatory requirements for food-grade silica.

BRITESORB C935 adsorbs or prevents the buildup of oil degradation products including polar materials, color bodies, free fatty acids, soaps, and polymers. The result is better appearance and taste, reduced toxicity, reduced foaming and smoking, and better heat transfer from the fryer. Because the oil can be used much longer, the treatment process more than pays for itself.

BRITESORB C935 was designed to provide especially good control over color buildup. While moderate color formation is not itself a problem, it is an indicator of overall oil degradation, and is easy to assess visually without the need for a laboratory. The following chart illustrates the superior color adsorption of BRITESORB C935 in comparison to a commercial magnesium silicate generally considered to be a color performance standard.



So put BRITESORB C935 to your own test. Contact us today to find out how this product can help you save money and increase food quality by removing impurities from your cooking oil.