

COMPLEMIX®100 Food Additive

Docusate Sodium U.S.P. F.C.C. (DSS)

COMPLEMIX 100 is a highly purified form of DSS with uses in many food applications. It is an anionic wetting agent and is very effective even at low concentrations. COMPLEMIX 100 can be used as a food additive for the dispersion of hard-to-wet powders, as a solubilizing agent, for the modification of fat systems, for improvement of mouth feel and as a flavor modifier. COMPLEMIX 100 at high concentrations imparts offtastes to foods because of an inherent bitter taste. Acceptable levels below the taste threshold for possible, but not necessarily recommended uses, are discussed in the Application section.

Advantages

- Poorly wettable foodstuffs such as cocoa, caseinates, cheeses, starches, fumaric acid, hydrophilic colloids and like substances disperse readily when pretreated with COMPLEMIX 100.
- Changes or modifies flavoring principles of foods by improving solubility of oils or fats contained in foods.
- Consists of highly purified Docusate Sodium which provides consistent results in foods.
- COMPLEMIX 100 is very effective as a wetting agent even at low concentrations.

Typical Properties

Appearance	Rolls of waxlike plastic sheets, which may have a very faint characteristic odor of octyl alcohol.
Identification	Infrared-positive Flame test-positive
Clarity of solution after 24 hours	Meets test
Water (K.F. method)	Not more than 2.0%
Residue on ignition	15.5% to 16.5% on anhydrous basis
Arsenic (as As_2O_3)	Not more than 3 ppm
Heavy metals (as Pb)	Not more than 0.001%
Bis (2-ethylhexyl) maleate	Not more than 0.4%
Assay	99.0% to 100.5% on anhydrous basis
Solubility in water @ 25°C	1.5 gm/100 cc

Docusate Sodium USP was formerly known as Dioctyl Sodium Sulfosuccinate

Applications:	Use Levels:								
Dispersing agent in cocoa.	Not to exceed 0.4% DSS by weight.								
Emulsifying agent for cocoa fat in non-carbonated beverages containing cocoa.	Not to exceed 25 ppm of DSS in finished beverage.								
Wetting agent in fumaric acid - acidulated foods: dry gelatin dessert and dry beverage base, fruit juice drinks.	Not to exceed 15 ppm of DSS in finished gelatin dessert. Not to exceed 10 ppm in finished beverage or fruit juice drinks.								
Solubilizing agent for gums and hydrophilic colloids to be used in food as stabilizing and thickening agents.	Not to exceed 0.5% DSS by weight of the gums or hydrophilic colloids.								
Processing aid in the production of unrefined cane sugar from sugar juices, syrups and massecuite derived from sugar cane, sugar beets or massecuite.	Not to exceed 0.5 ppm of DSS per percentage of sucrose in the juice, syrup or massecuite.								
Modifies or changes flavor of oils or fats contained in finished food products.	<table border="0"> <tr> <td>Evaporated milk</td> <td>100 ppm</td> </tr> <tr> <td>Wines or liquors</td> <td>10-40 ppm</td> </tr> <tr> <td>Coffee</td> <td>10-40 ppm</td> </tr> <tr> <td>Orange oils</td> <td>5-10 ppm</td> </tr> </table>	Evaporated milk	100 ppm	Wines or liquors	10-40 ppm	Coffee	10-40 ppm	Orange oils	5-10 ppm
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Wines or liquors	10-40 ppm								
Coffee	10-40 ppm								
Orange oils	5-10 ppm								

Storage

COMPLEMIX 100 food additive should be stored in tightly closed containers below 75°F (24°C).

Health and Safety Information

Read the Cytec Industries Inc. Material Safety Data Sheet on this product, before using, for detailed safety and handling information. The Material Safety Data Sheet is available and is routinely provided at time of first shipment of this product.

• Email: custinfo@cytec.com Worldwide Contact Info: www.cytec.com US Toll Free: 800-652-6013 Tel: 973-357-3193 •

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