

# SiSiB® FS0201 Food Grade Fumed Silica

## INTRODUCTION

SiSiB® FS0201 is a hydrophilic fumed silica with a specific surface area of 200 m<sup>2</sup>/g, presented as a white, fluffy powder. This special grade meets the Class 1 standards outlined in the national standard "GB25576-2020 Food Additive Silicon Dioxide" and is manufactured in compliance with the "ISO22000-2018 Food Safety Management System," ensuring strict adherence to food safety protocols.

## FEATURES

- High purity
- Aggregated structure
- Submicron particle size
- Low bulk density
- Hydrophilic surface

## PHYSICAL PROPERTIES

CAS No.	112945-52-5 or 7631-86-9
EINECS No.	601-216-3 or 231-545-4
Specific surface area (BET, m <sup>2</sup> /g)	170~230
SiO <sub>2</sub> content (1000°C, 2h, %)	Min. 99.8
Loss on drying (105°C, 2h, %)	Max. 2.5
Ignition loss (1000°C, 2h, %)	Max. 2.0
pH-Value (in 4 % dispersion)	3.7~4.5
Pb content	Max. 5ppm
Heavy metals content	Max. 30ppm
As content	Max. 3ppm

## APPLICATIONS

SiSiB® FS0201 is used for controlling rheology and thixotropy in liquid systems. It functions as an anti-settling, thickening, and anti-sagging agent, improving the free flow and anticaking properties of powders. With its high purity and low humidity content, it has no impact on taste or the natural color of powder formulations.

## PACKING

SiSiB® FS0201 is supplied in multiple layer 10 kg bags.

## HANDLING

This document does not contain the product safety information required for safe use. Before handling, please refer to the product and safety data sheets, as well as container labels, for information on safe usage, physical

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hazards, and health risks. Safety Data Sheet is available on the website, from the distributor, or by contacting SiSiB customer service.

### STORAGE

In the original unopened packaging, SiSiB® FS0201 has a shelf life of 24 months under dry conditions.

### NOTE

All information in the leaflet is based on our present knowledge and experience. We reserve the right to make any changes according to technological progress or further developments. Performance of the product described herein should be verified by testing.

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