

Opadry® Type F

Flavor and Spice Adhesion



Colorcon®
Food & Confectionery

Opadry® is a patented film coating system that contains select polymers, plasticizers and pigments in a dry concentrate. An Opadry system can be designed for your specific needs, by controlling the strength and elasticity of the film. Opadry can be used to adhere flavors, seasonings, colors, and other typically dry charged ingredients to a variety of products. The advantages to using Opadry to adhere flavors is numerous.

Opadry Type F is a dry concentrate, that when mixed with water can be used as a film coating. Opadry Type F exhibits unique physical characteristics that allow it to serve as a functional barrier coating in moisture and oil related applications.

Advantages

- Solvent-free, water-based operation.
- Fat free system, ideal replacement for oil typically used to adhere seasoning to snack foods.
- Provides excellent adhesion of seasonings, reduced loss from handling.
- Provides controlled application of traditionally dry charged ingredients.

Usage

Depending on the Opadry formulation, a solution can be prepared with 10 to 35% solids.

Higher solids levels will minimize the amount of water being applied to the substrate but may increase the viscosity of the coating solution. It is important to keep the consistency of the solution thin enough to spray.

Applying

Depending on your application, there are two ways to apply your dry seasoning ingredients to the end product. The first is to dry charge after Opadry is applied. The second method is to incorporate the dry spices into the Opadry solution during the mixing and hydrating step. The complete solution can then be sprayed onto the substrate and dried. This allows for more controlled ingredient application. Lower Opadry solids are recommended when incorporating additional dry ingredients into the coating solution.

Colorcon recommends spraying the prepared Opadry solution at a starting level of 0.5% weight gain (dry Opadry solids) up to 2% weight gain. Usage levels will vary depending on the product being coated and the nature of the dry ingredients being applied.

Please contact Colorcon's Food & Confectionery Technical Department to discuss your specific application. Our highly trained staff will be able to formulate an Opadry for you.

The information contained herein, to the best of Colorcon, Inc.'s knowledge is true and accurate. Any recommendations or suggestions of Colorcon, Inc. with regard to the products provided by Colorcon, Inc. are made without warranty, either implied or expressed, because of the variations in methods, conditions and equipment which may be used in commercially processing the products, and no such warranties are made for the suitability of the products for any applications that you may have disclosed. Colorcon, Inc. shall not be liable for loss of profit or for incidental, special or consequential loss or damages. Colorcon, Inc. makes no warranty, either expressed or implied, that the use of the products provided by Colorcon, Inc., will not infringe any trademark, trade name, copyright, patent or other rights held by any third person or entity when used in the customer's application.

Contact your Colorcon representative or call:

North America
+1-215-699-7733

Europe/Middle East/Africa
+44-(0)-1322-293000

Latin America
+54-11-5556-7700

India
+91-832-6727373

China
+86-21-61982300

www.colorcon.com

