



SOLVAY

asking more from chemistry®



Tixosil®

Food ingredients

A little ingredient
that makes a huge difference

Solvay, leader and inventor of High Performance Silica

Every day we consume products containing Tixosil®:

- Salt and spices
- Icing
- Instant coffee
- Dairy products
- Concentrated seasoning and sauces
- Dehydrated food and spray dried egg products
- Powdered drink mixes



Solvay has developed the Tixosil® precipitated silica product range to specifically serve the food industry. Tixosil® is manufactured and distributed on a global basis in full compliance with international food regulations.

Solvay's silica: a safe ingredient

Solvay's silicas are precipitated amorphous silicas obtained from an inorganic synthesis process. Solvay's precipitated silica is a safe product in terms of manufacture, transportation and handling.

Fully compliant with food industry standards

Tixosil® is amorphous, odorless, non-toxic and chemically inert. Tixosil® synthetic amorphous silica meets the requirements of the United States Food and Drug Administration (FDA⁽¹⁾) regulations as mentioned in the 21 CFR⁽²⁾ citations and FCC⁽³⁾ requirements for food additives, and satisfies European regulations (E551).

High quality, consistent production sites

Solvay's precipitated silica production sites are certified ISO 9001. Furthermore, our sites are certified ISO 14001, Kosher and HACCP⁽⁴⁾ analysis.

Easy dispersion, precise dosing, long shelf-life, Tixosil® solutions: improve your product performance

Tixosil® is a range of synthetic precipitated amorphous silicas that improve the freeflow properties of powders, making them easier to manipulate, transport and use.

The high absorption power and anti-caking properties of Tixosil® silica makes it ideal for use with all types of foodstuffs. The Tixosil® range is principally used for its outstanding anti-caking properties which improve the free-flow characteristics of powders.

Efficient processing aid

- prevents sticking in spray drying
- improves milling processes
- facilitates transport during processing

Essential free-flowing properties

- prevents caking during transportation and storage (extends shelf life), e.g. with spices, table salt
- enables precise dosing, e.g. sugar
- improves dispersion, e.g. powdered milk and cream, soups, powdered drinks, grated cheese

High absorption power

- improves handling by transforming liquids into solids
- improves dosing of high-value or highly viscous products
- preserves liquid properties, e.g.: color, flavors, essential oils.



	Free flowing	Anti-caking	Processing aid	Carrier
Spices				
Dairy products				
Dehydrated products				
Icing				
Salt				
Essential oils				
Flavors				

Satisfactory

Excellent

Premium

Solvay Silica food application laboratory will support you to:

1	2	3
Select the	Define	Specify the
OPTIMUM SILICA GRADE	EFFICIENT DOSING RATE	BEST MIXING CONDITIONS

Global Industrial and R&D network

- Industrial site ■
- R&D Center ●



Solvay Silica

WW Headquarters
190, avenue Thiers
69006 Lyon
France

Solvay Silica

NA Headquarters
8 Cedar Brook Drive
Cranbury NJ 08512
USA

Solvay Silica

Latam Headquarters
Av. Maria Coelho de Aguiar,
215 Bloco B 05804-902
São Paulo - Brazil

Solvay Silica

Asia Headquarters
3966 Jin Du RD, Xin Zhuang
Industrial 201108
Shanghai - China

For any additional information,
please contact our customer service on our website:

www.solvay.com