

## Busan® 11-M1

*(Patents issued or pending in the U.S.A. and other countries)*

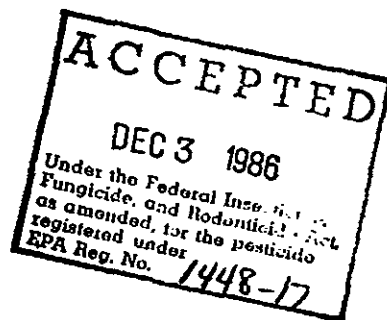
### Starch Slurry Preservative

Busan 11-M1 is a modified barium metaborate that can inhibit the growth of microorganisms in starch slurries. Busan 11-M1 is composed of substances that have been allowed for use in the manufacture of paper and paperboard by the U.S. Food and Drug Administration under 21 CFR 176.180 (*Components of paper and paperboard in contact with dry food.*)

For the preservation of starch slurries or starch-based adhesives, Busan 11-M1 should be used at a rate of 0.05 to 0.5%, based on the weight of the solution. The treatment level required depends on the degree of contamination, storage time, and cleanliness of the system

as well as other environmental factors. For short-term preservation, such as daily use batches, the lower levels should be sufficient. For longer term storage such as over a weekend the higher dosages are applicable.

For best results Busan 11-M1 should be added to a starch slurry in a manner that will provide complete dispersion. At the higher recommended use levels Busan 11-M1 can function as an enzyme inhibitor so it should not be added to a starch slurry prior to enzyme conversion. However, it could be added to the starch slurry as a preservative following the conversion process.



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