Compare *Frypowder*® vs. Magnesol® and Diatomaceous Earth

	Frypowder®	Magnesol®*	Diatomaceous Earth * Acidox®, Carbonade®, Filtrol®, Filter Magic®, and DE Powders from Hunter®, Broaster®, Pitco®, Renu®
Ingredients	There are 2 components. Perlitic mineral derived from "vintage" volcanic ash and citric acid. Material Safety Data Sheet available on request.	Contains magnesium silicate as a major ingredient. Magnesium silicate also is a major ingredient in the Micro Sweet® product, which has been withdrawn from the foodservice market.	Refer to Manufacturer's Material Safety Data Sheet from your Distributor. The mineral is derived from ancient diatom sea fossils.
Are all Ingredients safe?	**Yes.** All the ingredients are USDA approved and FDA approved under their GRAS program and are included in the International Food Chemicals Codex	Please refer to the Manufacturer's Material Safety Data Sheet from your Distributor for the balance of ingredients, and for safety information.	No! DE contains significant amounts of crystalline silica. This is on the California Governor's List of Hazardous Materials as a carcinogen that causes silicosis.
Period during which major beneficial action is delivered.	With Preferred Method of application: While you fry through the frying day, even if you don't filter each and every frying day. With Traditional Method of application: Mostly when and if you filter.	Mostly when and if you filter.	Only when and if you filter.
Nature of beneficial effect on the oil.	Removes ACM surfactants. As ACM accumulates in the oil it changes the way an oil cooks. *Frypowder* protects the good cooking properties of an oil and slows the rate of oil breakdown through adsorption of reactive ACM surfactants.	Claims to remove FFA (Free Fatty Acids), but actually changes FFA to soap and other ACM surfactants that speed up the oil breakdown reactions and undermine the cooking properties of an oil. Removes fine crumb material, when and if you filter.	Removes fine crumb material, when and if you filter.
Do fryers stay clean and free of carbon and gum deposits without periodic boilouts?	**Yes!** Because the oil breakdown reactions are slowed and the formation of unhealthy polymer is arrested to the point where it does not deposit on frybaskets and fryer surfaces.	No. Magnesol sells a boilout material and specifies that boilouts should be done every time you discard oil to keep fryers clean. This is necessary because this product causes the polymer gums to form in the oil more quickly.	No. Although DE neither slows nor speeds up the formation of polymer gums in the oil, these unhealthy gums inevitably form at a rapid rate and require boilouts.
Is there less pick up of oil by the food because the powder is used?	**Yes.** Tests show there is usually 40% more fried food produced with each lb. or quart of oil that is used. This is due to both much less oil pick up and much less oil discard.	No. Tests show much more oil is usually picked up by food when Magnesol is used.	No. There is no effect on the pick up of oil with or without the use of DE.
Does the powder lighten the oil?	**Yes,** but not to the extent of Magnesol. The color of the oil is due almost entirely to food coloration. This darkening of the oil does not affect the life of the oil, or the color or quality of the food.	**Yes.** But lighter oil does not produce lighter or less greasy food. The materials that undermine oil performance are clear, like most of the unwanted materials in your water at home.	**Yes.** But the lighter oil does not produce lighter or less greasy food. The materials that undermine oil performance are transparent, like most of the unwanted materials in your water at home.
Can you do hand filtering easily with the powder?	**Yes.** *Frypowder* works with hand and machine filtering, even when filtering is done on an intermittent schedule.	No. Magnesol filter powder requires the use of a filter machine.	No. DE powder should be used with a filter machine.

* The information about other manufacturer's products is based on the data available to MirOil at time of publication.