SUCROGLYCERIDES AS FLOTATION COLLECTOR IN POLYMETALIC SULPHIDES OF AU, CU Y MO

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ABSTRACT

The Sucroglycerides are products derived from the transesterification of vegetable oil fatty acids in sucrose and are composed of: mono and di esters of sucrose, mono and di glyceryl esters, potassium salts and sucrose.

For properties: water-soluble surfactant, anti-irritant and non-toxic, it is used in food and cosmetic industry, so are stable friend to the environment.

In preliminary tests with copper and molybdenum sulfides, and others with polymetallic sulfide lead, silver and zinc, are known to function as a collector. The aim of this study is to determine some of the variables that affect the use of this reagent in the flotation of an polymetallic ore which contains sulfides of copper and molybdenum, as well as gold.

We present the results obtained using the formula-nominated reagent Amil Xantanto Splenda with potassium, analyzing the recovery of the major metals selectively with respect to the flotation of pyrite. Besides highlighting the values obtained for the molybdenum.

Keywords: flotation of minerals, sulphide flotation, collector poly-metallic sulfides, collectors source vegetal, fatty acids, sucroglycerides

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