DEFOAMER 105

10% SILICONE Food Grade Antifoam

A Concentrated Defoamer for Microbrewery Kettles & Fermenters

❖ BENEFITS

❖ Quick Acting
❖ Disperses Easily
❖ Effective Against A Wide Range Of Food Products
❖ Use in Kettles & fermenters

❖ DESCRIPTION

DEFOAMER 105 is a 10% silicone food-grade emulsion designed to control foam in most aqueous systems. The functional properties especially developed to prevent and eliminate excessive foam include quick dispersibility, slight insolubility, relative stability, and spreadability, in the foaming system. All emulsifiers used in DEFOAMER 105 are nonionic.

❖ TYPICAL PROPERTIES

Appearance 20°C ..............................................................White Emulsion
pH .................................................................................6-8
Emulsifier........................................................................Nonionic
Specific Gravity (20° C).........................................................1.0
Solubility in water....................................................................Dispersible
Silicone content......................................................................10%
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*GENERAL USE DIRECTIONS*

10% SILICONE DEFOAMER contains water; freezing should be prevented. The product has a shelf life of approximately six months if stored between 5 ° to 35 °C. It is recommended that the product is stirred before use to assure uniformity of emulsion.

This is a 10% Silicone designed to be used in kettles while boiling and fermenters. It should be added as needed, not to exceed 200 ppms per barrel. (For a typical 7 BBL system that would be 1oz per batch). A typical starting point is 0-1 oz per 7 BBLS.

NOTE: Do not exceed the FDA 200 ppm requirement as stated above.

*COMPLIANCE*

KETTLE DEFOAMER 105 is formulated to comply with FDA regulation 21, CFR 173.340 and so may be used in processing food up to a level which results in no more than 10 ppm of silicone in the finished food. The use of diluted KETTLE DEFOAMER 105 in food processes should allow for the fact KETTLE DEFOAMER 105 contains 10% silicone fluid. For example, a 5% active dilution of KETTLE DEFOAMER 105 with one part of water may be used at a maximum level of 200 ppm in the finished food.

The information herein is believed to be reliable, but is presented without guarantee or warranty, expressed or implied. Nothing contained herein is to be construed as a recommendation for any use, which is in violation of an existing patent.

This product meets Kosher and Passover as well as FDA, USDA, and NSF requirements.

*Safety*

DANGER: Can be harmful if swallowed. Can cause eye irritation. This product contains surfactants.
FIRST AID: For eye contact, flush thoroughly with cool running water for 15 minutes. Get medical attention. If swallowed, drink large amounts of water or milk. Call a physician. Wash after use. Get medical attention.